

HAZELNUT PETITS FOURS (DELINOISETTE)

ALMOND SWEETS - SMALL BISCUITS

DIFFICULTY LEVEL

HAZELNUT PETITS FOURS RECIPE

INGREDIENTS

DELINOISETTE	g 1000
EGG WHITES	g 150-180

PREPARATION

Mix the ingredients in a planetary mixer with the paddle attachment for a few minutes, until well combined.

DECORATION

INGREDIENTS

NOCCIOLE INTERE TOSTATE	To Taste
BLITZ - DILUTED WITH THE 20% OF WATER	To Taste

FINAL COMPOSITION

Line a baking tray with parchment paper. Trasfer the mixture into a pastry bag and pipe the biscuits onto the prepared tray. Decorate with NOCCIOLE INTERE TOSTATE, almonds, walnuts etc.

Let the biscuits rest for 4-5 hours.

Bake at 210-230°C for 5-6 minutes.

When the biscuits are still warm, brush them with the mixture of BLITZ and water.