



FLAVOURED PETITS FOURS

ALMOND BISCUITS

DIFFICULTY LEVEL



RASPBERRY FLAVOUR

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE LAMPONE	g 70

STRAWBERRY FLAVOUR

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE FRAGOLA	g 70

LEMON FLAVOUR

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE LIMONE	g 40-50

MANGO FLAVOUR

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE MANGO	g 70

PISTACHIO FLAVOUR

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
JOYPASTE PISTACCHIO PURA	g 100-110

HAZELNUT FLAVOUR

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
JOYPASTE NOCCIOLA PIEMONTE	g 100-110

FINISHING

INGREDIENTS

BLITZ	g 200
WATER	g 40

PREPARATION

Dilute BLITZ with water.

FINAL COMPOSITION

Mix MOGADOR PREMIUM, egg whites and the flavouring paste in a planetary mixer for a few minutes.

Pipe onto parchment paper using a piping tip at your choosing.

Bake for 7-8 minutes at 220-230°C in a deck oven or at 200-210°C in a fan oven.

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



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace BLITZ with BLITZ ICE.