

AVOLETTA

PASTRY AVOLETTA

50/50 powder mix made of almonds and sugar, perfect to make Petits Fours, Delizia Cake and other exquisite almond desserts. Its composition, with the 50% of almonds, makes this mix very versatile and suitable for creating excellent sweets, with the same quality of the traditional preparation.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01060207

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Nuts

Cross-contaminations



Cereals



Eggs



Soybeans



Milk

INFO

Description

irca
GROUP

Extraordinary
made simple.

mix in powder based on sugar and almonds suitable for the preparation of petits fours (macaroon cookies) and "Delizia" cake.

Denomination

semifinished confectionery product

Directions for use

Petits fours :

AVOLETTA g 1000

egg white g 150-180

Mix Avoletta together with the a.m. quantity of egg white and bag out on oven resistant paper or pans. Let rest for 4-5 hours, then bake at 230°C for about 5 minutes.

?Delizia? cake :

AVOLETTA g 1000

whole eggs g 150

Mix energetically for some minutes, cover the tart with its characteristic decoration of alternate strips and after at least two hours' wait, bake at 230-240°C until the golden finish desired has been reached. While the products are still warm, glaze with BLITZ diluted by 20% of its weight in water.



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