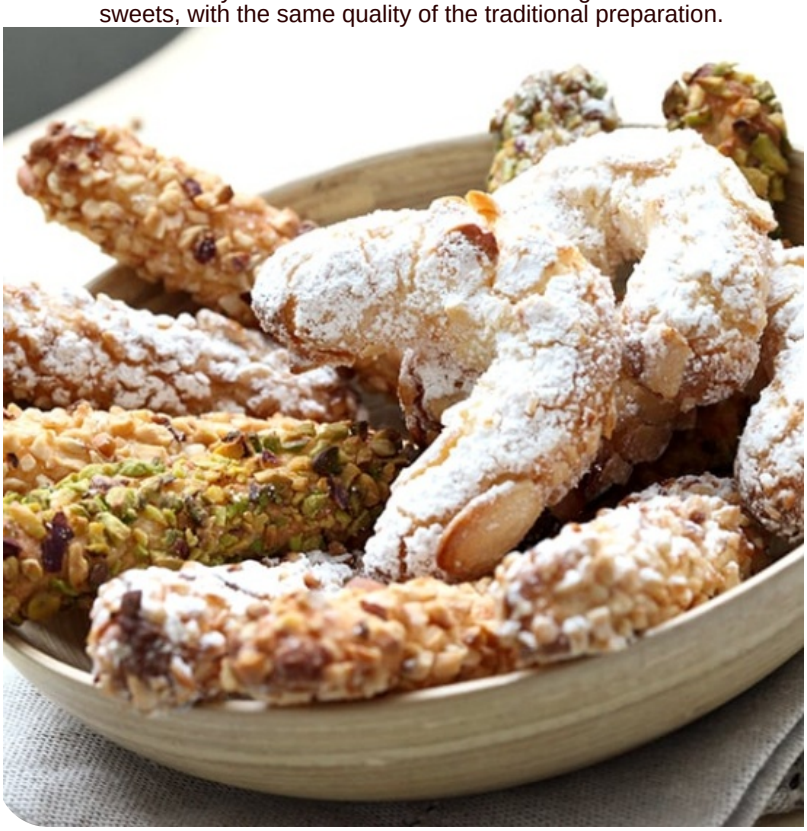
AVOLETTA

PASTRY AVOLETTA

50/50 powder mix made if 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
mix in powder based on sugar and almomds 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.