



PETITS FOURS (MOGADOR PREMIUM)

👤 Basic level

ALMOND BISCUITS

PETITS FOURS RECIPE

MOGADOR PREMIUM
egg whites

1000g
100-120g

Mix the ingredients in a planetary mixer with the paddle attachment for a few minutes.

FINISHING

BLITZ
water

200g
40g

Mix with a whisk.

FINAL COMPOSITION

Pipe the biscuits onto a tray lined with parchment paper.

Bake at 230-240°C for 8-10 minutes.

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