



PETITS FOURS WITH MOGADOR PREMIUM-AVOLETTA-MANTECA-VIENNESE

👩🍳 Basic level

ALMOND PETITS FOURS

DOUGH WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM

egg whites

PREPARATION

1000g Balanced formulation with MOGADOR PREMIUM.
130-150g See the preparation process below.

DOUGH WITH VIENNESE

INGREDIENTS

VIENNESE

egg whites

PREPARATION

1000g Balanced formulation with VIENNESE.
100-120g See the preparation process below.

DOUGH WITH MANTECA

INGREDIENTS

MANTECA

egg whites

PREPARATION

1000g Balanced formulation with MANTECA.
80-100g See the preparation process below.

DOUGH WITH AVOLETTA

INGREDIENTS

AVOLETTA

egg whites

PREPARATION

1000g Balanced formulation with AVOLETTA.
150-180g See the preparation process below.

COATING AND DECORATION

INGREDIENTS

BLITZ - diluted with 20% water.

PREPARATION

qb -For coating and decoration use BLITZ diluted with 20% water.

Composizione finale

- Mix the ingredients vigorously for a few minutes.
- Pipe onto baking paper using a piping bag and bake at 230–240°C for 8–10 minutes.
- Glaze the pastries while still hot with the diluted BLITZ.