



# PETITS FOURS WITH MOGADOR PREMIUM-AVOLETTA-MANTECA-VIENNESE

chef 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

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### INGREDIENTS

#### AVOLETTA

egg whites

### PREPARATION

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

## COATING AND DECORATION

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### INGREDIENTS

#### BLITZ - diluted with 20% water.

### PREPARATION

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

## Composizione finale

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- 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.