



PETITS FOURS WITH MOGADOR PREMIUM- AVOLETTA-MANTECA- VIENNESE

👤 Basic level

ALMOND PETITS FOURS

FINAL COMPOSITION

Mix the ingredients forcefully for a few minutes.

Transfer the mixture in a pastry bag, then pipe the petits fours onto parchment paper sheets. Bake at 230-240°C for 8-10 minutes.

When still warm, glaze the sweets with diluted BLITZ.

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Extraordinary
made simple.