

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.