

PETITS FOURS (PERSIGOLD)

Basic level

ALMOND SWEETS - SMALL BISCUITS

PETITS FOURS RECIPE

INGREDIENTS

PERSIGOLD
confectioner's sugar
LEVOSUCROL
egg whites

PREPARATION

1000g Mix the ingredients in a planetary mixer with the paddle attachment for a 500g few minutes, until well combined.

100g

150g

Final composition

Line a baking tray with parchment paper. Trasfer the mixture into a pastry bag fitted with a ruffle tip and pipe some curls with the shape you prefer onto the prepared tray.

Bake in a deck oven at 220-230°C for 5-8 minutes.

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