

PETITS FOURS (PERSIGOLD)

Basic level

ALMOND SWEETS - SMALL BISCUITS

PETITS FOURS RECIPE

PERSIGOLD	1000g
confectioner's sugar	500g
LEVOSUCROL	100g
egg whites	150g

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

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.