



PETITS FOURS (PERSIGOLD)

🏠 Basic level

ALMOND SWEETS - SMALL BISCUITS

PETITS FOURS RECIPE

PERSIGOLD

confectioner's sugar

LEVOSUCROL

egg whites

1000g

500g

100g

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. Transfer 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.

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Extraordinary
made simple.