



## FLAVOURED PETITS FOURS

### ALMOND BISCUITS

DIFFICULTY LEVEL



#### RASPBERRY FLAVOUR

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##### INGREDIENTS

|                             |           |
|-----------------------------|-----------|
| MOGADOR PREMIUM             | g 1000    |
| EGG WHITES                  | g 120-150 |
| PASTA AROMATIZZANTE LAMPONE | g 70      |

#### STRAWBERRY FLAVOUR

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##### INGREDIENTS

|                             |           |
|-----------------------------|-----------|
| MOGADOR PREMIUM             | g 1000    |
| EGG WHITES                  | g 120-150 |
| PASTA AROMATIZZANTE FRAGOLA | g 70      |

#### LEMON FLAVOUR

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##### INGREDIENTS

|                            |           |
|----------------------------|-----------|
| MOGADOR PREMIUM            | g 1000    |
| EGG WHITES                 | g 120-150 |
| PASTA AROMATIZZANTE LIMONE | g 40-50   |

## MANGO FLAVOUR

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### INGREDIENTS

|                           |           |
|---------------------------|-----------|
| MOGADOR PREMIUM           | g 1000    |
| EGG WHITES                | g 120-150 |
| PASTA AROMATIZZANTE MANGO | g 70      |

## PISTACHIO FLAVOUR

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### INGREDIENTS

|                          |           |
|--------------------------|-----------|
| MOGADOR PREMIUM          | g 1000    |
| EGG WHITES               | g 120-150 |
| JOYPASTE PISTACCHIO PURA | g 100-110 |

## HAZELNUT FLAVOUR

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### INGREDIENTS

|                            |           |
|----------------------------|-----------|
| MOGADOR PREMIUM            | g 1000    |
| EGG WHITES                 | g 120-150 |
| JOYPASTE NOCCIOLA PIEMONTE | g 100-110 |

## FINISHING

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### INGREDIENTS

|       |       |
|-------|-------|
| BLITZ | g 200 |
| WATER | g 40  |

### PREPARATION

Dilute BLITZ with water.

#### FINAL COMPOSITION

Mix MOGADOR PREMIUM, egg whites and the flavouring paste in a planetary mixer for a few minutes.

Pipe onto parchment paper using a piping tip at your choosing.

Bake for 7-8 minutes at 220-230°C in a deck oven or at 200-210°C in a fan oven.

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



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

#### AMBASSADOR'S TIPS

You can replace BLITZ with BLITZ ICE.