



**Code:** 09-125  
**Format:** Bags  
**Net weight:** 500g x 6

**Pcs/Box:** 6 bags/box  
**Portions:** depending on usage  
**MPT:** 24 months

### Main Ingredients

Glucose syrup, sugar, almonds 30%, dextrose, skimmed milk, cream in powder.

### Organoleptic Characteristics

**Colour:** beige

**Flavour:** typical of toasted almonds.

**Consistency:** powder with flaked almonds. The baked product has the typical appearance of the almond brittle.

### Instructions fo Preservation

Store in a cool, dry place away from sources of heat and humidity.

### Nature and Characteristics of the Product

Semi prepared powder, perfect for cooking an almond brittle.

## Why Buy this Product?

It is practical and easy to prepare: all you have to do is to distribute the product on the bun baking trays or on a baking tray covered with waxed paper and bake it. After a few minutes, the product (still warm) is ready to be shaped into elegant little baskets or simple almond brittles of different shapes to garnish desserts. Excellent also as topping on puff pastry or shortcrust pastry before baking which adds a delicious and crunchy texture.

## Concerned Customers

Restaurants, pizza places, hotels, mountain refuges and all the enterprises which pay particular attention to desserts.

## Ways to Use

Dose for use: as it comes, straight from the packet.

Procedure:

Distribute the product, **to a thickness of about ½ cm**, directly on the bun baking trays or on a baking tray covered with waxed paper.

Bake in the oven at 200°C for about 7 – 10 minutes. Immediately after baking is the perfect time for the product to be shaped into various decorative forms and it is particularly suitable for creating baskets to be filled according to taste.

