



Embossing Transfer Baking Mat

Silicone baking mat used for baking embossed biscuits, the lining of desserts and small cakes, pouring boiled sugar, nougat, fruit paste, gum paste decorations and cooking embossed salted, sweet, flaky pastry.

Norbert Vannier embossing mat make it very easy and quick to produce biscuit strips with a uniform pattern.

- Make a cigarette batter. Spread the mix on to the mat and chill.
- Cover cigarette batter with about 18 oz of joconde biscuit, genoise or dacquoise and bake at 430° for 10-12 minutes.
- Unmolding could be done hot or cold.
- Cut to desired strips and set in rings or other molds.

Tulipe Baskets/Cigarette Batter

Butter - room temp.	5 1/2 ounces
Powdered Sugar - sifted	8 ounces
All-Purpose Flour - sifted	8 ounces
Salt	1/8 teaspoon
Egg Whites - room temp.	5 1/2 ounces
Vanilla Extract	1 teaspoon

1. Combine the butter, powdered sugar, flour, and salt in a Alphamix mixer. Mix with a paddle attachment until the mixture is smooth.
2. Slowly add the room temperature egg whites and vanilla extract. Mix until smooth.
3. Using a pastry brush, grease a sheetpan with softened butter.
4. Make a template out of 1/16" thick material. Cutting-out a circle that is 7"-8" in diameter.
5. Place the template over the prepared sheetpan. Spread the batter evenly over the template using a spatula, remove the template and repeat.
6. Bake @ 350°F for 5 minutes, until the edges are golden brown.
7. Remove from the oven, and quickly drape over a glass bowl to create a dessert container. You can also curve into any desired shape or fortune cookie shape.