# DELIMACARON

PASTRY DELIMACARON

Easy and quick complete Macaron powder mix, with the 21% of almonds. It will take only a few minutes to make delicious and colorful Macaron shells, which you can use to decorate your desserts or you can dress and pair to create one of the most typical and well-known specialty from French pastry tradition.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070733

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens

**Eggs**

**Nuts**

Cross-contaminations

**Cereals**

**Soybeans**

**Milk**

**Sulphur**

## INFO

**Description**
mix in powder based on almomds for the preparation of macarons.

**Denomination**
semifinished confectionery product

**Directions for use**
DELIMACARON g 1000
Water g 200
Whip in planetary mixer at high speed for 5 minutes.
Deposit the mixture in the desired size (average 10 g) on the oven paper in a baking tray using a sac-a-poches with plain nozzle.
Leave to dry the surface for a minimum of 10-15 minutes, up to a maximum of one hour.
Bake at 150°C for 15-18 minutes (in deck ovens keep the valve open).
If desired, color the raw mixture adding water-soluble colors.
If you are using colors already dispersed in water, subtract the weight from the water of the recipe.
Keep the cooked macaron in closed plastic bags for few days, freeze them for longer period.
Before filling and couple the macarons is suggested to perform a slight pressure on the flat surface so as to be able to dose a greater amount of filling.
We recommend to keep the finished sweets in the refrigerator.