

MACARONS (DELIMACARON)

RICETTA BASE "GUSCI" MACARON

INGREDIENTS

DELIMACARON

water

PREPARATION

1000g Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with 200g plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

RICETTA GANACHE AL CAFFÈ

INGREDIENTS

RENO CONCERTO FONDENTE 64% liquid cream 35% fat unsalted butter 82% fat

PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

RICETTA GANACHE AL CIOCCOLATO

INGREDIENTS

RENO CONCERTO BIANCO 31,50% RENO CONCERTO FONDENTE 72% liquid cream 35% fat unsalted butter 82% fat JOYPASTE CAFFE'

PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

RICETTA GANACHE AL PISTACCHIO

INGREDIENTS

CHOCOCREAM PISTACCHIO unsalted butter 82% fat

liquid cream 35% fat

PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a

silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

RICETTA GANACHE AL CARAMELLO BURRO SALATO

INGREDIENTS

salt

RENO CONCERTO LACTEE CARAMEL liquid cream 35% fat TOFFEE D'OR CARAMEL unsalted butter 82% fat

PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave

them to rest in a refrigerator for at least 1 hour before consumption.

JOYPASTE a piacere

INGREDIENTS

MANDEL ROYAL unsalted butter 82% fat

PASTA AROMATIZZANTE MANGO

PREPARATION

1000g 30g vedere il dosaggio sulla confezione

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with glain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens,

please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.