

MACARONS (DELIMACARON)

Basic level

RICETTA BASE “GUSCI” MACARON

DELIMACARON	1000g	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.
water	200g	

RICETTA GANACHE AL CAFFÈ

RENO CONCERTO FONDENTE 64%	250g	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.
liquid cream 35% fat	250g	
unsalted butter 82% fat	30g	

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RICETTA GANACHE AL CIOCCOLATO

RENO CONCERTO BIANCO 31,50%	250g
RENO CONCERTO FONDENTE 72%	250g
liquid cream 35% fat	500g
unsalted butter 82% fat	60g
JOYPASTE CAFFE'	90-100g

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

CHOCOCREAM PISTACCHIO	200g
unsalted butter 82% fat	50g
liquid cream 35% fat	150g

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RICETTA GANACHE AL CARAMELLO BURRO SALATO

RENO CONCERTO LACTEE CARAMEL	300g
liquid cream 35% fat	200g
TOFFEE D'OR CARAMEL	200g
unsalted butter 82% fat	30g
salt	2-3g

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

MANDEL ROYAL	1000g
unsalted butter 82% fat	30g
PASTA AROMATIZZANTE MANGO	vedere il dosaggio sulla confezione

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.