



MACARONS (DELIMACARON)

👤 Basic level

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 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

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.

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

250g Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with
250g plain nozzle to pipe out small disks of the desired size on an oven paper or a
500g silicone mat. Wait until the surface of each disk becomes crusty (min 10-15
60g minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens,
90-100g 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

200g Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with
50g plain nozzle to pipe out small disks of the desired size on an oven paper or a
150g 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 CAMELLO BURRO SALATO

INGREDIENTS

RENO CONCERTO LACTEE CAMEL
liquid cream 35% fat
[TOFFEE D'OR CAMEL](#)
unsalted butter 82% fat
salt

PREPARATION

300g 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
200g silicone mat. Wait until the surface of each disk becomes crusty (min 10-15
30g minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens,
2-3g 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 Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with
30g plain nozzle to pipe out small disks of the desired size on an oven paper or a
vedere il dosaggio silicone mat. Wait until the surface of each disk becomes crusty (min 10-15
sulla confezione 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.