



MACARONS (DELIMACARON)

🏠 Basic level

RICETTA BASE "GUSCI" MACARON

DELIMACARON

water

1000g

200g

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

RENO CONCERTO FONDENTE 64%

liquid cream 35% fat

unsalted butter 82% fat

250g

250g

30g

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RICETTA GANACHE AL CIOCCOLATO

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

250g
250g
500g
60g
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
unsalted butter 82% fat
liquid cream 35% fat

200g
50g
150g

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 CARMELLO BURRO SALATO

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

300g
200g
200g
30g
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.



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JOYPASTE A PIACERE

MANDEL ROYAL

unsalted butter 82% fat

PASTA AROMATIZZANTE MANGO

1000g
30g
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.



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