



# HAZELNUT MACAROONS

chef Intermediate level

## MACARON

### INGREDIENTS

#### DELINOISSETTE

confectioner's sugar

egg whites

caster sugar

#### JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

600g Beat the egg white with the granulated sugar until stiff.

100g Add DELINOISSETTE and icing sugar (previously sifted), mixing gently.

200-220g Using a piping bag fitted with a smooth nozzle, line the macaron dough

50g onto baking trays with baking paper or silicone mats, forming small disks of  
qb the desired size.

Leave to rest at room temperature for at least 2 hours, so that a light crust  
forms on the surface.

Cook at 130-150°C in plate ovens and at 120°C in ventilated ovens for  
approximately 12-15 minutes.

### WARNINGS:

- It is possible to color the raw pasta with water-soluble dyes by adding them  
towards the end of whipping. If you use dyes already dispersed in water,  
subtract the weight of water foreseen in the recipe.

- The cooked shells can be kept for a few days closed in plastic bags or cut  
down and stored in the freezer.

- It is also possible to lower the oven temperature and lengthen the cooking  
times to dry the macaron shells in order to extend their shelf life.

## GIANDUIA GANACHE

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### INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%  
liquid cream 35% fat

### PREPARATION

500g Melt the gianduia chocolate by bringing it to around 45-50°C.  
250g Then make a ganache by pouring the cream previously heated to 40-45°C  
into the chocolate and mixing vigorously until you obtain a shiny, well-  
emulsified cream.  
Cover tightly and let cool.