



# HAZELNUT MACAROONS

👤 Intermediate level

## MACARON

### INGREDIENTS

DELINOISETTE

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 DELINOISETTE and icing sugar (previously sifted), mixing gently.
- 200-220g Using a piping bag fitted with a smooth nozzle, line the macaron dough onto baking trays with baking paper or silicone mats, forming small disks of the desired size.
- 50g

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.