



FRUIT MACARONS

👤 Basic level

Whip in planetary mixer at high speed for 5 minutes. By using a pastry bag with plain nozzle, pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surf

INGREDIENTS

DELIMACARON

water

PREPARATION

1.000g - Fruit fillings:
200g

Whip in planetary mixer at high speed for 5 minutes. By using a pastry bag with plain nozzle, pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surf

INGREDIENTS

MOGADOR PREMIUM

liquid cream 35% fat

cocoa butter

FRUTTIDOR MIRTILLO - (gusto a scelta)

PREPARATION

500g - Fruit fillings:
150g
80g
700g