



# FRUIT MACARONS

chef 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