



FIVE SHADES OF RASPBERRY MACARON

chef Advanced level

Raspberry macarons with fruit ganache with 5 different colors' shades

MACARON RECIPE

INGREDIENTS

water

DELIMACARON

PREPARATION

430g Mix water and DELIMACARON in a planetary mixer for 5 minutes with the 2000g whisk at high speed.

Add 1g of WATER-SOLUBLE RED DYE for 800g of mixture.

Using a spatula, fill a piping bag with 400g of mixture and pipe it on a tray with baking paper. The diameter of each macaron has to be around 3 cm. Add 400g of neutral dough to the remaining 400g of colored dough.

Pipe again 400gr of mixture on a baking tray.

Take another 400g of product and proceed as before for another 3 times in order to obtain the five shades of color of the macarons.

After dressing the macarons, wait for a crust to form on the surface for a minimum of 10-15 minutes and a maximum of one hour.

Bake at 150 ?? C for 17-20 minutes (with static ovens keep the valve open).

Let it cool.

SOFT RASPBERRY HEART

INGREDIENTS

FRUTTIDOR LAMPONE

LILLY NEUTRO

lime juice

PREPARATION

500g Stir the lemon or lime juice with LILLY NEUTRO and add the FRUTTIDOR and

25g mix gently.

25g Refrigerate for at least 1 hour.

RASPBERRY GANACHE

INGREDIENTS

water

FRUTTIDOR LAMPONE

MINUETTO FONDENTE ECUADOR 70%

PREPARATION

60g Stir warm water with FRUTTIDOR, add melted chocolate and mix with

100g immersion mixer to create a perfect emulsion.

100g Let it crystallize in the fridge until to get the right consistency.

BLUEBERRY GANACHE

INGREDIENTS

water

FRUTTIDOR MIRTILLO

MINUETTO LATTE SANTO DOMINGO 38%

PREPARATION

30g Stir warm water with FRUTTIDOR, add melted chocolate and mix with

100g immersion mixer to create a perfect emulsion.

100g Let it crystallize in the fridge until to get the right consistency.

MIXBERRY GANACHE

INGREDIENTS

water

FRUTTIDOR FRUTTI DI BOSCO

MINUETTO LATTE SANTO DOMINGO 38%

PREPARATION

30g Stir warm water with FRUTTIDOR, add melted chocolate and mix with

100g immersion mixer to create a perfect emulsion.

100g Let it crystallize in the fridge until to get the right consistency.

TROPICAL GANACHE

INGREDIENTS

water

FRUTTIDOR TROPICAL

MINUETTO LATTE SANTO DOMINGO 38%

PREPARATION

30g Stir warm water with FRUTTIDOR, add melted chocolate and mix with

100g immersion mixer to create a perfect emulsion.

100g Let it crystallize in the fridge until to get the right consistency.

ORANGE GANACHE

INGREDIENTS

water

FRUTTIDOR ARANCIA

MINUETTO LATTE SANTO DOMINGO 38%

PREPARATION

30g Stir warm water with FRUTTIDOR, add melted chocolate and mix with

100g immersion mixer to create a perfect emulsion.

100g Let it crystallize in the fridge until to get the right consistency.

Final composition

Divide the cooked macarons into 5 different shades of pink.

Pipe a little quantity of the raspberry filling in each half side of macaron and later complete with the ganache.

Pair the macarons from the darkest to the lightest by the different ganache used (in the order raspberry, blueberry, wild berries, tropical, orange).