

MACARONS (DELIMACARON)

RICETTA BASE "GUSCI" MACARON

INGREDIENTS	PREPA
	NA/I. 1

q 1000 WATER g 200

PARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

RICETTA GANACHE AL CAFFÈ

DELIMACARON

PREPARATION **INGREDIENTS**

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	g 250
LIQUID CREAM 35% FAT	g 250
UNSALTED BUTTER 82% FAT	g 30

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

RICETTA GANACHE AL CIOCCOLATO

INGREDIENTS PREPARATION

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RENO CONCERTO CIOCCOLATO BIANCO 31,4%	g 250	out
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%	g 250	ead min
LIQUID CREAM 35% FAT	g 500	with refr
UNSALTED BUTTER 82% FAT	g 60	1611

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe ut small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of ach disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 ninutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them ith creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a efrigerator for at least 1 hour before consumption.



JOYPASTE CAFFE' g 90-100

RICETTA GANACHE AL PISTACCHIO

INGREDIENTS

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CHOCOCREAM PISTACCHIO	g 200
UNSALTED BUTTER 82% FAT	g 50
LIQUID CREAM 35% FAT	g 150

PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

RICETTA GANACHE AL CARAMELLO BURRO SALATO

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 300
LIQUID CREAM 35% FAT	g 200
TOFFEE D'OR CARAMEL	g 200
UNSALTED BUTTER 82% FAT	g 30
SALT	g 2-3

PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

JOYPASTE A PIACERE

INGREDIENTS

MANDEL ROYAL g 1000

UNSALTED BUTTER 82% FAT g 30

PASTA AROMATIZZANTE MANGO vedere il dosaggio sulla confezione

PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.



INGREDIENTS

FARCITURA DI FRUTTA - LAMPONI To Taste

CONFETTURA EXTRA LAMPONI To Taste

