



## FIVE SHADES OF RASPBERRY MACARON

### RASPBERRY MACARONS WITH FRUIT GANACHE WITH 5 DIFFERENT COLORS' SHADES

DIFFICULTY LEVEL



#### MACARON RECIPE

##### INGREDIENTS

WATER  
DELIMACARON

g 430  
g 2000

##### PREPARATION

Mix water and DELIMACARON in a planetary mixer for 5 minutes with the 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 400g 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

g 500  
g 25  
g 25

##### PREPARATION

Stir the lemon or lime juice with LILLY NEUTRO and add the FRUTTIDOR and mix gently.  
Refrigerate for at least 1 hour.

## RASPBERRY GANACHE

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### INGREDIENTS

WATER - WARM	g 60
FRUTTIDOR LAMPONE	g 100
MINUETTO FONDENTE ECUADOR 70%	g 100

### PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.

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

## BLUEBERRY GANACHE

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### INGREDIENTS

WATER - WARM	g 30
FRUTTIDOR MIRTILLO	g 100
MINUETTO LATTE SANTO DOMINGO 38%	g 100

### PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.

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

## MIXBERRY GANACHE

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### INGREDIENTS

WATER - WARM	g 30
FRUTTIDOR FRUTTI DI BOSCO	g 100
MINUETTO LATTE SANTO DOMINGO 38%	g 100

### PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.

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

## TROPICAL GANACHE

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### INGREDIENTS

WATER - WARM	g 30
FRUTTIDOR TROPICAL	g 100
MINUETTO LATTE SANTO DOMINGO 38%	g 100

### PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.

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

## ORANGE GANACHE

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### INGREDIENTS

WATER - WARM  
FRUTTIDOR ARANCIA  
MINUETTO LATTE SANTO DOMINGO 38%

g 30	Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a
g 100	perfect emulsion.
g 100	Let it crystallize in the fridge until to get the right consistency.

### PREPARATION

### 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).



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER