



## MACARONS (DELIMACARON)

### RICETTA BASE "GUSCI" MACARON

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#### INGREDIENTS

|             |        |
|-------------|--------|
| DELIMACARON | g 1000 |
| WATER       | g 200  |

#### 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 CAFFÈ

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#### INGREDIENTS

|                            |       |
|----------------------------|-------|
| RENO CONCERTO FONDENTE 64% | g 250 |
| LIQUID CREAM 35% FAT       | g 250 |
| UNSALTED BUTTER 82% FAT    | g 30  |

#### 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 CIOCCOLATO

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#### INGREDIENTS

|                             |       |
|-----------------------------|-------|
| RENO CONCERTO BIANCO 31,50% | g 250 |
| RENO CONCERTO FONDENTE 72%  | g 250 |
| LIQUID CREAM 35% FAT        | g 500 |
| UNSALTED BUTTER 82% FAT     | g 60  |

#### 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 PISTACCHIO****INGREDIENTS**

|                         |       |
|-------------------------|-------|
| 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 CARMELLO BURRO SALATO****INGREDIENTS**

|                             |       |
|-----------------------------|-------|
| RENO CONCERTO LACTEE CARMEL | g 300 |
| LIQUID CREAM 35% FAT        | g 200 |
| TOFFEE D'OR CARMEL          | 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.

## STEP 7

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### INGREDIENTS

FARCITURA DI FRUTTA - LAMPONI

To Taste

CONFETTURA EXTRA LAMPONI

To Taste