



BIG MACARON

COLORE GIALLO

INGREDIENTS

TOP MERINGUE	g 1.000
WATER	g 200
FOOD COLOURANT	To Taste

PREPARATION

Whip in planetary mixer at high speed for 5 minutes. By using a pastry bag with plain piping-tube, pipe out disks of the diameter of 6cm on a baking paper or a silicone mat; sprinkle 1 out of 3 with sesame seeds. Wait until the surface of each disk becomes crusty (minimum 10-15 minutes, max 1 hour). Bake at 150°C for 15-18 minutes, please keep the steam valve open. Let them cool down.

MOUSSE PEROU AL 70%

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%	g 600
LIQUID CREAM 35% FAT	g 200
WATER	g 200
LIQUID CREAM 35% FAT	g 800

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STEP 3

INGREDIENTS

WONDERCHOC WHITE	To Taste
FOOD COLOURANT	To Taste

STEP 4

INGREDIENTS

ARTCHOC WHITE

To Taste