



## BIG MACARON

### COLORE GIALLO

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#### 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%

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#### 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

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#### INGREDIENTS

WONDERCHOC WHITE	To Taste
FOOD COLOURANT	To Taste

**STEP 4**

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**INGREDIENTS**

ARTCHOC WHITE

To Taste