

MACARON FLAVOURED WITH JOYPASTE PASTRY

RICETTA MACARON

INGREDIENTS		PREPARATION

DELIMACARON g 1000
WATER g 200

200

Whip in a planetary mixer at high speed for 5 minutes. Add colorant according to the chosen filling and mix delicately. 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).

RICETTA FARCITURA

INGREDIENTS PREPARATION

MOGADOR PREMIUM	g 500
LIQUID CREAM 35% FAT	g 200
BURRO DI CACAO	g 80
PASTA AROMATIZZANTE LAMPONE	a 30-40

Whip in a planetary mixer at high speed for 5 minutes. Add colorant according to the chosen filling and mix delicately. 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).

