



## Macarons (Delimacaron)

### RICETTA BASE "GUSCI" MACARON

#### 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

#### 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

#### INGREDIENTS

RENO CONCERTO BIANCO 31,50%	g 250
RENO CONCERTO FONDENTE 72%	g 250
LIQUID CREAM 35% FAT	g 500

#### 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

UNSALTED BUTTER 82% FAT

JOYPASTE CAFFE'

g 60

g 90-100

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 CAMELLO BURRO SALATO

### INGREDIENTS

RENO CONCERTO LACTEE CARAMEL

g 300

LIQUID CREAM 35% FAT

g 200

TOFFEE D'OR CARAMEL

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.

INGREDIENTS

FARCITURA DI FRUTTA - LAMPONI

To Taste

CONFETTURA EXTRA LAMPONI

To Taste