



## Macaron flavoured with Joypaste Pastry

### RICETTA MACARON

---

#### INGREDIENTS

DELIMACARON	g 1000
WATER	g 200

#### PREPARATION

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

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

#### PREPARATION

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).