



DELIMACARON 6

Easy and quick complete Macaron powder mix, with the 21% of almonds. It will take only a few minutes to make delicious and colorful Macaron shells, which you can use to decorate your desserts or you can dress and pair to create one of the most typical and well-known specialty from French pastry tradition.

PRODUCT DETAILS

COD 01070733

CLAIMS

DIRECTIONS FOR USE

DELIMACARON g 1000

Water g 200

Whip in planetary mixer at high speed for 5 minutes.

Deposit the mixture in the desired size (average 10 g) on the oven paper in a baking tray using a sac-a-poches with plain nozzle.

Leave to dry the surface for a minimum of 10-15 minutes, up to a maximum of one hour.

Bake at 150°C for 15-18 minutes (in deck ovens keep the valve open).

If desired, color the raw mixture adding water-soluble colors.

If you are using colors already dispersed in water, subtract the weight from the water of the recipe.

Keep the cooked macaron in closed plastic bags for few days, freeze them for longer period.

Before filling and couple the macarons is suggested to perform a slight pressure on the flat surface so as to be able to dose a greater amount of filling.

We recommend to keep the finished sweets in the refrigerator.

TECHNICAL DENOMINATION

semifinished confectionery product

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

