



FIVE SHADES OF RASPBERRY MACARON

RASPBERRY MACARONS WITH FRUIT GANACHE WITH 5 DIFFERENT COLORS' SHADES

DIFFICULTY LEVEL



MACARON RECIPE

INGREDIENTS

WATER

DELIMACARON

g 430

g 2000

PREPARATION

Mix water and DELIMACARON in a planetary mixer for 5 minutes with the whisk at high speed.

Add 1g of WATER-SOLUBLE RED DYE for 800g of mixture.

Using a spatula, fill a piping bag with 400g of mixture and pipe it on a tray with baking paper. The diameter of each macaron has to be around 3 cm.

Add 400g of neutral dough to the remaining 400g of colored dough.

Pipe again 400gr of mixture on a baking tray.

Take another 400g of product and proceed as before for another 3 times in order to obtain the five shades of color of the macarons.

After dressing the macarons, wait for a crust to form on the surface for a minimum of 10-15 minutes and a maximum of one hour.

Bake at 150 ° C for 17-20 minutes (with static ovens keep the valve open).

Let it cool.

SOFT RASPBERRY HEART

INGREDIENTS

FRUTTIDOR LAMPONE	g 500
LILLY NEUTRO	g 25
LIME JUICE	g 25

PREPARATION

Stir the lemon or lime juice with LILLY NEUTRO and add the FRUTTIDOR and mix gently.
Refrigerate for at least 1 hour.

RASPBERRY GANACHE

INGREDIENTS

WATER - WARM	g 60
FRUTTIDOR LAMPONE	g 100
MINUETTO FONDENTE ECUADOR 70%	g 100

PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.
Let it crystallize in the fridge until to get the right consistency.

BLUEBERRY GANACHE

INGREDIENTS

WATER - WARM	g 30
FRUTTIDOR MIRTILLO	g 100
MINUETTO LATTE SANTO DOMINGO 38%	g 100

PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.
Let it crystallize in the fridge until to get the right consistency.

MIXBERRY GANACHE

INGREDIENTS

WATER - WARM	g 30
FRUTTIDOR FRUTTI DI BOSCO	g 100
MINUETTO LATTE SANTO DOMINGO 38%	g 100

PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.
Let it crystallize in the fridge until to get the right consistency.

TROPICAL GANACHE

INGREDIENTS

WATER - WARM	g 30
FRUTTIDOR TROPICAL	g 100
MINUETTO LATTE SANTO DOMINGO 38%	g 100

PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.

Let it crystallize in the fridge until to get the right consistency.

ORANGE GANACHE

INGREDIENTS

WATER - WARM	g 30
FRUTTIDOR ARANCIA	g 100
MINUETTO LATTE SANTO DOMINGO 38%	g 100

PREPARATION

Stir warm water with FRUTTIDOR, add melted chocolate and mix with immersion mixer to create a perfect emulsion.

Let it crystallize in the fridge until to get the right consistency.

FINAL COMPOSITION

Divide the cooked macarons into 5 different shades of pink.

Pipe a little quantity of the raspberry filling in each half side of macaron and later complete with the ganache.

Pair the macarons from the darkest to the lightest by the different ganache used (in the order raspberry, blueberry, wild berries, tropical, orange).

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER