HAZELNUT MACAROONS

BEAT EGG WHITES WITH CASTER SUGAR, ADD DELINOISETTE AND ICING SUGAR (PREVIOUSLY SIFTED), STIRRING GENTLY. USING A PASTRY BAG WITH SMOOTH NOZZLE DEPOSIT ON BAKING TINS WITH OVEN RESISTANT PAP

INGREDIENTS

DELINOISETTE	g 600
CONFECTIONER'S SUGAR	g 100
EGG WHITES	g 200-220
CASTER SUGAR	g 50
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste

RICETTA GANACHE GIANDUIA

INGREDIENTS

RENO CONCERTO CIOCCOLATO GIANDUIA LATTE	g 500
LIQUID CREAM 35% FAT	g 250