



## 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 CIOCCOLATO EXTRA 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 CIOCCOLATO BIANCO 31,4%	g 250
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%	g 250
LIQUID CREAM 35% FAT	g 500
UNSALTED BUTTER 82% FAT	g 60

#### 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 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 CARAMELLO BURRO SALATO****INGREDIENTS**

RENO CONCERTO CIOCCOLATO 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.

STEP 7

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INGREDIENTS

FARCITURA DI FRUTTA - LAMPONI	To Taste
CONFETTURA EXTRA LAMPONI	To Taste