FRUIT MACARONS

WHIP IN PLANETARY MIXER AT HIGH SPEED FOR 5 MINUTES. BY USING A PASTRY BAG WITH PLAIN NOZZLE, PIPE OUT SMALL DISKS OF THE DESIRED SIZE ON AN OVEN PAPER OR A SILICONE MAT. WAIT UNTIL THE SURF

INGREDIENTS

DELIMACARON g 1.000

WATER g 200

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 INGREDIENTS
 PREPARATION

 - Fruit fillings:

 MOGADOR PREMIUM
 g 500

 LIQUID CREAM 35% FAT
 g 150

 COCOA BUTTER
 g 80

 FRUTTIDOR MIRTILLO
 g 700

- Fruit fillings:

