



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

PREPARATION

- Fruit fillings:

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INGREDIENTS

MOGADOR PREMIUM	g 500
LIQUID CREAM 35% FAT	g 150
COCOA BUTTER	g 80
FRUTTIDOR MIRTILLO	g 700

PREPARATION

- Fruit fillings: