



LE MACARON

WHITE CHOCOLATE BON BON FILLED WITH ALMOND AND RASPBERRY GANACHE

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

COLOURED COCOA BUTTER

To Taste

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PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with some drops of white cocoa butter tempered at 28 °C. Remove the excess and let crystallize.

Use an airbrush to drizzle the mould with pink coloured cocoa butter tempered at 28 °C, remove the excess and let crystallize.

Once crystallized, use tempered SINFONIA CIOCCOLATO BIANCO 40/42 to create a chocolate outer shell.

ALMOND AND RASPBERRY GANACHE

INGREDIENTS

MOGADOR PREMIUM

LIQUID CREAM 35% FAT

SINFONIA CIOCCOLATO BIANCO 33%

JOYPASTE PASTRY LAMPONE

g 80

g 60

g 30

g 10

PREPARATION

In the microwave, slightly heat the MOGADOR PREMIUM, till it get lukewarm.

In a separate bowl, bring the liquid cream to the boil.

When the liquid cream starts boiling, add JOYPASTE PASTRY LAMPONE, MOGADOR PREMIUM and the chocolate.

Emulsify with an immersion blender. Use at the temperature of 28°C.

Let crystallize completely.

FINAL COMPOSITION

Close the choco bon bon with tempered SINFONIA CIOCCOLATO BIANCO 40/42.

Wait for the crystallization to be completed before removing from the mould.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF