


MACARONS



What are Macarons?

Macarons are traditional French pastry, made out of meringue and almond flour. In France, a big variety of these long-established Macarons is available. The most popular ones are colorful Macarons in the shape of a small meringue-double disc with various cream-fillings.

The filling of these, three to five cm sized Macarons, is usually made from butter cream, ganache or jam in different flavours and is piped between two Macaron discs. The word "Macaron" comes from Venice and means "fine pastry".

The almond meringue is under a paper-thin and smooth crust, soft and moist, with a creamy filling in the middle and melts in your mouth. With its origin in France, Macarons have become a trend worldwide.



MACARONS



MACARONS

Basic Recipe

_____ 1000 g Macarons
 _____ 180–200 g Water

Production

- Mix the ingredients for approx. 4 minutes at medium speed.
- Pipe the batter with a round tip (approx. 5 g each).
- Allow the Macarons to dry for approx. 30 minutes, before baking.

Baking Technology

- In a rack oven bake at 150 °C for approx. 18–19 minutes (air circulation on minimum level).
- In a deck oven bake at 155 °C for approx. 18 minutes.
- In a convection oven (shop oven) bake at 130 °C for approx. 14–15 minutes.

Please note

With 1200 g batter approx. 240 Macaron-bases will be produced, that means 120 Macarons. One baked Macaron-base has a weight of approx. 4,5 g.

Colouring Macarons

The Macaron-batter may be coloured with food colourings or colouring food extracts (for example beet root). The dosage varies depending on the colouring matter and desired colour.

Tip: Add the colour to the water and mix together with Macarons.

Basic Recipe Filling with Bianka or Bianka Soft

_____ 1000 g Bianka or Bianka Soft
 _____ 1000 g Butter (soft)
 _____ 500 g Water, cold

Production

- Whip up Bianka/Bianka Soft and Butter.
- Add water step by step.
- Whip up for approx. 10 min.

Basic Recipe Filling with Schokobella

_____ 1000 g Schokobella/
 Schokobella White
 _____ 500 g Butter

▶ Whip up till fluffy

Tips for flavouring the Fillings:

Flavour	Basic Filling	Flavouring product	Dosage/kg filling
Raspberry	Bianka(Soft)	DP Raspberry	60 g
Lemon	Bianka(Soft)	DP Lemon	60 g
Orange	Bianka(Soft)	DP Orange	60 g
Chocolate	Schokobella	-	-
Hazelnut	Schokobella White	Hazelnut Cream Fine	100 g
Pistachio	Bianka(Soft)	DP Pistachio	100 g
Mocca	Bianka(Soft)	DP Mocca	60 g
Caramel	Bianka(Soft)	DP Caramel	60 g
Cointreau	Schokobella	Royal Cointreau	100 g
Marc de Champagne	Schokobella White	Royal Marc de Champagne	100 g
Rum	Schokobella	DP Rum	60 g
Amaretto	Bianka(Soft)	Royal Amaretto	100 g
Batida de Côco	Bianka(Soft)	Royal Batida de Côco	100 g

Advice for processing, storage and finishing

Precise attention to the recipe, as well as to the baking temperature and baking time must be paid to achieve optimal results.

- The stiffing-time must be preserved, otherwise the Macarons will get a cracked surface.
- After baking, cool down the Macarons, fill them and store at cool temperature.
- After cooling down, Macaron discs can be frozen until desired filling and finishing.

Decoration-Tips for Macarons

- Dust with cocoa or coffee powder before baking.
- Decorate with **Mohrenglanz** and/or **Gold Sparkle**.
- Spread with pistachio, almonds, blossoms, **Chocolate Paillettes**.
- pipe with other shapes (for example star tube).

MACARONS

Downloads

- „Macarons“-Logo
- DIN A1-Poster
- DIN A4-Counter display
- Cover trailer
- Gift-tag

To download under:
www.mbg-macaron.com

