



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

PREPARATION

- Fruit fillings: