Scents of Mint

The first recorded use of macaroon was in 1605–15, and it originated from the Middle French word macaron via the dialectal Italian maccarone (“cake or biscuit made of ground almonds”). So the macaroon comes from the French version of a cookie that originated from an Italian treat. This is a version that gives a new dimension using the new Dobla Curvy leaf green & bringing in a plant based product using variants of mint varieties.



Recipe

VANILLA MACARON 2 X 10G PER ITEM

Delimacaron	1000g
Water	150g
Vangielia Bourbon	4g
Fresh Lemon Juice	2g
Totaal	**1156g**

VANILLA MACARON 2 X 10G PER ITEM

Whip in a planetary mixer at high speed for 5 minutes. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open). Leave the macarons cool and fill them with creme ganache, jams, fruit fillings and couple them. It is advisable to leave them to rest in a refrigerator for at least 1 hour before consumption.

MINT PUREE 4G PER ITEM

Mint (any variety)	50g
Fresh Lemon Juice	10g
Totaal	**60g**

MINT PUREE 4G PER ITEM

Bring water to boil with a salt, add mint leaves (no stalks), blanch for 10 second, strain and transfer to ice water. Once fully chilled, squeeze excess water out & place in a fruit blender. Puree until smooth, place through a fine chinoise. Reserve for adding to ganache.

WHITE CHOCOLATE GANACHE 20G PER ITEM

Lemon Juice	120g
Glucose	35g
Dextrose	30g
Inverted Sugar	35g
Sinfonia Bianco	390g
Cocoa Butter	90g
Joy-paste Madagascar	2g
Joy-paste Lime	10g
Mint Puree Variety	20g
Totaal	**712g**

WHITE CHOCOLATE GANACHE 20G PER ITEM

Mix lemon juice, sugar & joypastes together, heat to. 65°C. Melt chocolate & cocoa butter to 45°C. Combine ingredients together, blend with hand blender for 30 seconds, add mint puree, blend for further 30 seconds, strain & leave bideal for 12 hours in ambient area. Heat to 26°C before depositing. Make separate mint ganaches by adding 20g of each puree.

YOGHURT PEARLS 5G PER ITEM

Greek Yoghurt	50g
Lilly Yoghurt	10g
Totaal	**60g**

YOGHURT PEARLS 5G PER ITEM

Heat yoghurt to 28°C, add lilly yoghurt and fill mini pearl mould, freeze until needed.

MINT FILM 2G PER ITEM

Mint Water (cooki Juice)	60g
Crisp-film	60g
Totaal	**120g**

MINT FILM 2G PER ITEM

Combine mint water and crisp-film to paste. Spread on a hydrator tray at 2mm thickhydrate at 80°C for 4 hours until flexible to form twist.

Assembly, layout and finishing

Indulge yourself in this delighful macaroon. A simple yet beautiful combination of textures and natural ingredients to bring an elegance of taste, texture and with the finishing touch of our Dobla 2D curvy leaf beauty decoration this is visually strikning snack to honour any occasion. Take 1 x macaroon half, pipe mint puree directly in center. Next retemper ganache to 26-28°C, pipe directly on top of mint puree. Place 2nd macaroon on top and gently sandwich together ensuring the ganache does not flow out. Finish by adding yoghurt pearls on top with a mint film twist. Finally finish with the Dobla touch of our Curvy leaf green decoration.

Enjoy this exciting recipe.

Featured Product(s)



Curvy leaf green