Rich macaron

Lunar New Year Recipe Inspiration



Recipe

Pink Macaron

DELIMACARON	500g
Water	100g
Totaal	**600g**

Pink Macaron

Combine all ingredients in a planetary mixer with whip, mix at hig spped for 5 minutes. Pipe over silicone mat to make macarons of 6cm diameter. Let to dry at air for 15 minutes. Bake at 145C for 12 minutes and let cool down at room temperature.

Tropical Chocolate Ganache

Mango puree 10% RAVIFRUIT	220g
Passion Fruit puree 10% RAVIFRUIT	30g
Sinfonia Cioccolato Bianco	330g
Glucose	10g
Butter	20g
Totaal	**610g**

Tropical Chocolate Ganache

Combine in a saucepan the fruit purres and the glucose and heat at 60C. Pour hot liquid over chocolate and blend with hand blender. Whan the ganache has reached 35C add the butter and blend again. Pour part of the hot ganache in the swirl silicone molds and cover with a disk of cooked macaron, set in the fridge for a couple of hours before freezing and unmolding. Keep the remeaning ganache in the fridge.

Strawberry Compote

Strawberry fruit puree 10% RAVIFRUIT	250g
Sugar	10g
NH Pectin	3g
Totaal	**263g**

Strawberry Compote

Warm the strawberry purre at 50C, add the sugar and pectin to the puree an bring to 85C. Pour into silicone half sphere molds of 2 cm diameter and set to cool in the freezer before unmolding.

Assembly, layout and finishing

Place the raspberry compote in the middle of the macaron disk, pipe the Tropical ganache around the compote. Unmold the disk of macaron attached to the frozen ganache, close the macaron and decorate with Dobla Lunar New Year Assortment (Envelope).

Enjoy this exciting recipe.

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Lunar New Year Assortment