



Macaron Cake

Basic Recipe: 3 Rings, Ø 18 cm

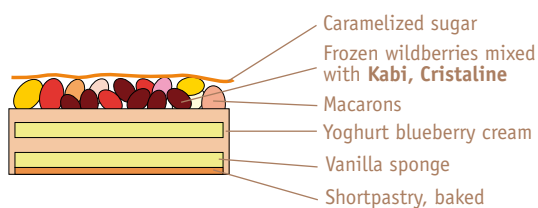
- 240 g Shortpastry base, baked
- 60 g Apricot jam
- 360 g Vanilla sponge
- 100 g Chocolate, white
- 300 g Frozen wildberries
- 300 g **Cristaline** 40 °C
- 40 g **Kabi**, juice-binder
- 300 g **Macarons**
- 20 g Caramelized sugar

Yoghurt Blueberry Cream

- 250 g **AE Yoghurt-Blueberry**
- 500 g Water 20 °C
- 500 g Whipped cream

▶ Dissolve **AE Yoghurt-Blueberry** in water and fold in the whipped cream.

Fit together as shown in the illustration:



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