

# MACARON Mix



**Siebin**

## Macarons – an art of confection

The Macaron is a crisp meringue-based confection made of almond flour, sugar and egg whites and traditionally filled with ganache, butter cream, caramel or fruit jam.

Among Macarons different sizes and colourful versions are popular.

The ideal Macaron, consisting of two halves has a smooth, almost glossy exterior and visible filling.

Macarons are all about the interplay between texture and flavour: a thin, crisp shell combined with a slightly chewy, airy interior and complementary filling.



### Basic recipe

Approx. 120 Macarons

1000 g **Macaron Mix**

180–200 g Water, 25 °C

### Colouring

To bring a special colour to the Macarons, just add food colourings to the water and mix together with **Macaron Mix**.

### Method

- Mix all ingredients for approx. 3 minutes at medium speed.
- Pipe the batter with a tube onto trays.
- Let the Macarons set for at least 30–45 minutes.
- Bake the Macarons.
- Baking temperature: 130–150 °C depending on the type of oven.
- Baking time: 18–20 minutes.

### Filling and flavouring ideas

Flavour	Filling	Confectionary Paste	Application
Nougat	1000 g <b>Nusin</b>	–	Whip until creamy.
Chocolate	1000 g <b>Schogana</b> 150 g Fresh cream, liquid	–	Whip for approx. 5 minutes.
White Chocolate	1000 g <b>Schogana White</b> 150 g Fresh cream, liquid	–	Whip for approx. 5 minutes.
Mocca	1000 g <b>FT-Schnellkrem, basic cream</b> 1000 g Butter 500 g Liquid	150 g <b>Mocca</b>	Whip <b>FT-Schnellkrem</b> and butter until creamy. Add liquid step by step, add the <b>Confectionary Paste</b> .
Pistachio	1000 g <b>FT-Schnellkrem, basic cream</b> 1000 g Butter 500 g Liquid	150 g <b>Pistachio</b>	Whip <b>FT-Schnellkrem</b> and butter until creamy. Add liquid step by step, add the <b>Confectionary Paste</b> .
Caramel	1000 g <b>FT-Schnellkrem, basic cream</b> 1000 g Butter 500 g Liquid	150 g <b>Caramel</b>	Whip <b>FT-Schnellkrem</b> and butter until creamy. Add liquid step by step, add the <b>Confectionary Paste</b> .