

Image not found or type unknown



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Dessert, Macarons, Macaroons,
Meringue

MACARONS (USING BAKELS MACARON MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Macaron Mix	1.000
Water (50-55°C)	0.210
Total Weight:	1.210

METHOD

1. Place water and liquid colour into bowl (total 210g).
2. Add 1kg Macaron mix.

3. Blend for one minute on slow and scrape down.
4. Beat on top speed using a beater for 6 minutes.
5. Pipe onto baking trays lined with silicon paper.
6. Allow to stand for approximately 20 minutes.
7. Bake at 160 - 165°C for approximately 20 - 25 minutes.
8. Allow to cool.
9. Sandwich two macarons together using Bakels White Truffle, Bakels RTU Choc Ganache or Bakels Millionaires Caramel.

Notes: When using Bakels Liquid Colours, reduce the water by the amount of colour added. Total liquid must not exceed 210g per 1kg of mix.

Use Apito Flavouring Pastes to flavour Bakels White Truffle.

If Truffle mix is too firm, add additional water to soften.

Recipe extensions for 1kg of mix:

CHOC HAZELNUT: Choc Brown Macaron, 450g RTU Choc Ganache and 10ml Hazelnut Essence.

ROSEWATER & GINGER: Rose pink Macaron, 450g White Truffle, 10ml Rosewater essence and 10ml of Ginger essence.

LIME & GINGER: Green Macaron, 450g White Truffle, 10ml Lime essence and 10ml Ginger essence.

PISTACHIO: Green Macaron, 450g White Truffle, 50g chopped Pistachio nuts and 2 drops Green Colour.

CHOC CHERRY: Red Macaron, 450g RTU Choc Ganache and 10ml Cherry essence.

MUSK: Bright pink Macaron, 450g White Truffle and 10ml Musk essence.

JAFFA: Orange Macaron, 450g RTU Choc ganache and 10ml Orange essence.

BUBBLEGUM: Blue Macaron, 450 g White Truffle and 10ml Bubblegum essence.

CREME DE MENTE: Mint Green Macaron. 450g White Truffle and 10ml Crème De Mente essence.

TIA MARIA: Choc Brown Macaron, 450g RTU Choc Ganache and 10 ml Tia Maria essence.

LICORICE: Black Macaron (use black gel), 450g RTU Choc Ganache and 10ml Licorice essence.

ROASTED MACADAMIA: White Macaron. 450 g White Truffle, 50g chopped roasted Macadamia nuts.

LEMON & GINGER: Yellow Macaron, 450g White Truffle, 10ml Lemon essence and 10ml Ginger essence.

COCONUT: White Macaron, 450g White Truffle and 10ml Coconut essence.

RASPBERRY CREAM: Raspberry Red Macaron, 450g White Truffle and 10ml Raspberry essence.

RED VELVET: Red Macaron, 450g RTU Choc Ganache and 10ml Raspberry essence.

JAMACIAN: Choc Brown Macaron, 450g RTU Choc Ganache, 10ml Rum essence and 10ml Coconut essence.

BUTTERSCOTCH: Choc Brown Macaron, 450 g White Truffle and 10ml Butterscotch essence.

PASSIONFRUIT: Yellow Macaron, 450g White Truffle and 10ml Passionfruit essence.

CHERRY COCONUT: Red Macaron, 450g White Truffle, 10ml Cherry essence and 10ml Coconut essence.

BLUEBERRY: Purple Macaron, 450g White Truffle and 10ml Blueberry essence.

CAFE LATTE: Coffee Macaron (a good teaspoon of coffee in the hot water), 450g White Truffle and 10ml Coffee essence.

HONEY & DUTCH CINNAMON: Light Brown Macaron, 440g White Truffle, 50 g Honey and 5g Speculaas.

BANOFFEE CREME: Yellow Macaron, 450g White Truffle, 10ml Banana essence and 10ml Toffee essence.

SPEARMINT: Choc Brown Macaron, 450g White Truffle, 10ml Spearmint essence and a few of drops (use an eyedropper) of Green colour.

PEPPERMINT CREME: Green Macaron, 450g White Truffle and 10ml Peppermint essence.

CHOC MINT: Green Macaron, 450g RTU Choc Ganache and 10ml Peppermint essence.

CHERRY RIPE: Raspberry Red Macaron, 440g RTU Choc Ganache, 10ml Cherry essence, 20 g Coconut and 50 g chopped Glace Cherries.

HAWAIIAN: Yellow Macaron, 450g White Truffle, 10ml Pineapple essence and 10ml Coconut essence.

DOUBLE CHOCOLATE: Chocolate Macaron (5 % Cocoa powder), 450g RTU Choc Ganache.

TOFFEE APPLE: Red Macaron, 450g White Truffle, 10ml Apple essence, 10ml Toffee essence and a few drops of Green colour.

BLACKCURRANT: Purple Macaron, 450g White Truffle, 10ml Blackcurrant essence and a few drops of Mauve colour.

CHOC BANANA: Chocolate Macaron, 450g White Truffle, 10ml Banana essence and a few drops Lemon Yellow colour.

SALTED CARAMEL: LIGHTLY grind Rock Salt over a silicone papered tray, pipe White Macarons over rock salt, 450g Millionaires Caramel.

MANGO: Yellow Macaron, 450g White Truffle and 10ml Mango essence.

ORANGE & MANGO: Orange Macaron, 450g White Truffle, 10ml Mango essence and 10 ml Orange essence.

PINE MANGO: Light Orange Macaron, 450g White Truffle, 10 ml Pineapple essence and 10 ml Mango essence.

BEETROOT & RICOTTA CHEESE: Red Macaron (Beetroot powder), 450g of made up Ricotta Cheesecake. Keep Refrigerated

STRAWBERRY RICOTTA: Pink Macaron, 450g made up Ricotta cheesecake, Strawberry paste to colour and taste. Keep Refrigerated.

CHOCOLATE RICOTTA: Chocolate Macaron (5% cocoa in mix), 450g made up Ricotta Cheesecake mix with 25 g cocoa. Keep Refrigerated.

CHERRY RICOTTA: Raspberry Red Macaron, 450g made up Ricotta Cheesecake, Maraschino paste to colour and taste, 50 g chopped glace cherries. Keep refrigerated.