



Meringues & Marshmallows - Meringues

Recipe No:
R435 - R435a

MACARONS

USING BAKELS MACARON MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	BAKELS MACARON MIX	1.000	82.6%
	Water (approx 50-55°C)	0.210	17.4%
Total Weight		1.210	

- Method:**
1. Place Water and liquid colour into bowl.
 2. Add Bakels Macaron Mix.
 3. Blend for 1 minute on slow speed and scrape down.
 4. Beat on top speed for 6 minutes using a beater.
 5. Pipe onto baking trays lined with silicon paper.
 6. Allow to stand for approximately 20 minutes.
 7. Bake at 130-135°C for 27-30 minutes.
 8. Allow to cool.
 9. Sandwich two Macarons together using Bakels White or Chocolate Truffle mix or Bakels Millionaires Caramel.

- Notes:** Recipe percentages are on total batter / mix weight (100%)
- When using 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.