



## FIVE SHADES OF BROWN MACARON

Chocolate and caramel macaron with 5 different fillings and shades of color

**DIFFICULTY LEVEL**



### MACARON RECIPE

#### INGREDIENTS

DELIMACARON

g 2000

WATER

g 430

#### PREPARATION

Mix water and DELIMACARON in a planetary mixer for 5 minutes with the whisk at high speed.

Add 1g of WATER-SOLUBLE BROWN CHOCOLATE DYE for 800g of mixture.

Using a spatula, fill a piping bag with 400g of mixture and pipe it on a tray with baking paper. The diameter of each macaron has to be around 3 cm.

Add 400g of neutral dough to the remaining 400g of colored dough.

Pipe again 400g of mixture on a baking tray.

Take another 400g of product and proceed as before for another 3 times in order to obtain the five shades of color of the macarons.

After dressing the macarons, wait for a crust to form on the surface for a minimum of 10-15 minutes and a maximum of one hour.

Bake at 150 ° C for 17-20 minutes (with static ovens keep the valve open).

Let it cool.

### SOFT SALTED CARAMEL HEART

#### INGREDIENTS

TOFFEE D'OR CARAMEL

g 700

GLUCOSIO

g 300

SALT

g 20

#### PREPARATION

Heat the Toffeedor Caramel in the microwave, add all the other ingredients and mix well.

Cool and use to fill the heart of all macarons

## DARK CHOCOLATE GANACHE

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### INGREDIENTS

WATER - BOILING  
MINUETTO FONDENTE MADAGASCAR 72%

g 100  
g 90

### PREPARATION

Mix the boiling water with the 72% Madagascar Dark Minuetto chocolate and emulsify well by a immersion blender.  
Cool in the fridge for at least a couple of hours until to get the right consistency.

## MILK CHOCOLATE GANACHE

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT) - BOILING  
MINUETTO LATTE SANTO DOMINGO 38%

g 100  
g 180

### PREPARATION

Mix the boiling milk with the 38% santo domingo milk chocolate and emulsify well by a immersion blender.  
Cool in the fridge for at least a couple of hours until to get the right consistency.

## LACTEE CARAMEL GANACHE

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT) - BOILING  
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL

g 100  
g 180

### PREPARATION

Mix the boiling milk with the Reno lactee caramel 32% chocolate and emulsify well by a immersion blender.  
Cool in the fridge for at least a couple of hours until to get the right consistency.

## WHITE GIANDUIA GANACHE

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT) - BOILING  
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

g 100  
g 190

### PREPARATION

Mix the boiling milk with the sinfonia nocciolato bianco and emulsify well by a immersion blender.  
Cool in the fridge for at least a couple of hours until to get the right consistency.

### INGREDIENTS

FULL-FAT MILK (3,5% FAT) - BOILING

SINFONIA CIOCCOLATO BIANCO 33%

### PREPARATION

g 100

Mix the boiling milk with the sinfonia white chocolate and emulsify well by a immersion blender.

g 210

Cool in the fridge for at least a couple of hours until to get the right consistency.

### FINAL COMPOSITION

Divide the cooked macarons into 5 different shades of brown.

Pipe a little quantity of the salty caramel filling in each half side of macaron and later complete with the ganache.

Pair the macarons from the darkest to the lightest by the different ganache used (in the order dark, milk, lactee caramel, white and white hazelnut).



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER