



Passion fruit plant based macaron shell

REF.	SUBRECIPE / INGREDIENT	MARCA	g	%	1000 g
RGT36883	Marcona almond flour	sosa	250,00	23,21%	232,13
RGT38489	Icing sugar	Sosa	250,00	23,21%	232,13
	Water (1)		200,00	18,57%	185,70
RGT38967	Potatowhip	Sosa	14,00	1,30%	13,00
RGT36838	Gelespessa	Sosa	1,50	0,14%	1,39
	Sugar		250,00	23,21%	232,13
	Water (2)		110,00	10,21%	102,14
RGT38472	Yellow coloring	Sosa	0,50	0,05%	0,46
RGT38262	Passion fruit aroma	Sosa	1,00	0,09%	0,93
For 1000 G		TOTAL:	1077,00		
		Total neto:	1000,00		
		Merma (%):	7,15%		

ELABORATION

For a better hydration of potatowhip, we mix it with the water (1) for two minutes with an inmersion blender. This mixture is divided into two parts, one part is mixed with the almond flour, the icing sugar, the colouring and the aroma in a bowl to create the marzipan. The second part we put it a whipping machine, add gelspessa and whip until we have a very firm meringue. Put the water (2) and the sugar in a sauce pan and heat up to 118 °C. Pour the syrup on the meringue slowly as an italian meringue. Once all the syrup in, keep whipping until get cold. Add the meringue in the marzipan and stir gently until completely combined. Put the dough in a piping bag with nuzzle and dose the macarons on a silicone mat. Let the macarons rest at room temperature until dry. Bake up 140 °C for 14 minutes. Once baked let them cool at room temperature.