

**PreGel**  
Your passion. Our ingredients.

# Macarons Boutique




**Gluten Free**

## A PASTRY OF TASTE

The French macaron represents the complexity of pastry packaged in a simple and effortless presentation that captivates.

It's timeless, chic, light and easily customizable to suit all palates.

PreGel's Macaron Mix only requires the addition of hot water to easily create these world-renowned confections that can be garnished, filled and flavored at will.

Code	Product	Packaging	Dosage	Notes
33124	Macaron Mix	4 bags x 2 kg	1 kg x 200-220 g water	

### THE RECIPE:

- Mix Macaron Mix with hot water (50°C) in a planetary mixer, then knead at medium-high speed for 3-4 minutes using the flat beater (leaf);
- The product can be colored with suitable food coloring;
- Using a pastry bag, pipe the mixture on the silicon mat for macarons;
- Allow to rest for at least 60 minutes at room temperature before baking;
- Bake in a static/vented oven for about 18-20 minutes (at 135°C) with open valve;
- Fill with buttercream, ganache etc.
- Once filled, keep the macarons refrigerated (4°C) for 3-4 days.

With 1 bag of Macaron Mix you obtain 250 complete macarons (30mm diameter).



#### **It's what's on the inside that counts!**

Not only does PreGel provide the right base ingredients, but also offers product solutions for taking macarons to the next level. To create flavorful ganaches you can use PreGel Vellutine. Mix 1 kg Vellutine with 400g of liquid cream (at 100°C) and your creamy ganache is ready!

See complete list of PreGel Vellutine on [www.pregel.com](http://www.pregel.com)