

Vegan macaron

FOR 1KG VEGAN GLUTEN-FREE

Main elaboration

Macaron TPT 46087	500 g	46.43%
Water (1).....	200 g	18.57%
Potatowhip 44180	14 g	1.30%
Gelespesa 41375.....	3 g	0.28%
Sugar	250 g	23.21%
Water (2).....	110 g	10.21%

Mix the water (1) with the Potatowhip and leave it in a stand mixer for 2 minutes until it dissolves. Take 110g of this mixture and combine it with the TPT in a bowl. Mix until homogenous. Mix the rest of the dissolved Potatowhip with the Gelespesa in the bowl of a stand mixer and beat until a meringue forms. Put the water (2) and sugar in a saucepan and heat to 245°F (118°C). Slowly incorporate the syrup into the meringue to create an Italian meringue. Add the meringue into the marzipan and stir it in gently until the two are completely combined. Put the mixture in a piping bag with a round nozzle and pipe it into macarons on a silicone mat. Leave the macarons to rest at room temperature until they dry out. Bake at 285°F (140°C) for 14 minutes. Once you have baked them, leave the macarons to cool at room temperature.

