

Arula

Sosa

RASPBERRY VEGAN MACARON



Raspberry vegan macaron

Code	Ingredient	Brand	g	%	g/kg
45060006	Marcona almond flour	Sosa	200	12,35	123,49
00100300	Icing sugar	Sosa	200	12,35	123,49
	Water (1)		225	13,89	138,93
00200531	Potatowhip	Sosa	12	0,74	7,41
46500030	Tartaric acid	Sosa	1,50	0,09	0,93
58050011	Gelespessa	Sosa	2	0,12	1,23
	Sugar		375	23,16	231,55
	Water (2)		100	6,17	61,75
59500000	Red Food Colour	Sosa	3,50	0,22	2,16
46010094	Natural raspberry flavour	Sosa	0,50	0,03	0,31
	Raspberry vegan ganache		500	30,87	308,74
	For 100 units	Total	1619,50		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Blend water (1) with Potatowhip powder and let it incorporate for about 2 minutes in a mixer bowl. Keep in the fridge for 30 minutes before using it. Divide 75 g of the last elaboration and mix with the almond flour TPT and powder sugar in a bowl. Stir well to get a homogeneous dough. Aside, mix the remaining Potatowhip base, the Gelespessa and the tartaric acid in a KitchenAid bowl. Whip in order to get a 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, stir 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 pipe macarons on a silicone mat. Let the macarons rest at room temperature until dry. Bake at 150 °C for 9 minutes. Once baked let them cool at room temperature. Fill them with the ganache.

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Raspberry vegan ganache

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		220	21,98	219,85
00200524	Sojawhip	Sosa	0,70	0,07	0,70
00100507	Dextrose	Sosa	50	5	49,97
00100201	Cremsucre	Sosa	30	3	29,98
00100609	Glucose syrup DE 60	Sosa	50	5	49,97
00301005	Guanaja 70% dark couverture	Valrhona	490	48,97	489,66
00350208	Coconut fat	Sosa	160	15,99	159,89
	For 1 kg		Total 1000,70		1000

Heat the water with the protein and sugars at 40 °C. Melt the couverture and the coconut fat. Combine both preparations and emulsify, using a robot or stick blender, until get a smooth and shiny ganache. Use.



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