

macaron



A pastry of taste

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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.

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PreGel's new Macaron Kit provides all the tools necessary to add these world-renowned confections to your menu.



PreGel's Macaron Mix



A Silpat sheet



Recyclable plastic to-go containers

macaron



macaron mix

33124 4 bags x 4.4 lbs (2.0 kg)
PreGel's Macaron Mix only requires the addition of hot water



macaron silpat

194600 100 mats (18"x 26")
A Silpat sheet with a macaron template to ensure consistent sizing of the shells



macaron box

Comes in two sizes and three eye-catching colors including bold fuchsia, vibrant green and chic black for a beautiful presentation

194000	Black 6-pc Macaron Box	90 boxes per case
194100	Fluorescent Green 6-pc Macaron Box	90 boxes per case
194200	Fuchsia 6-pc Macaron Box	90 boxes per case
194300	Black 12-pc Macaron Box	48 boxes per case
194400	Fluorescent Green 12-pc Macaron Box	48 boxes per case
194500	Fuchsia 12-pc Macaron Box	48 boxes per case

Recipe



- 1** Mix the product with warm water, about 50°C/122°F, in a mixer using a paddle attachment at high speed for 4 minutes.



- 2** The product can be colored with suitable food coloring.



- 3** Pipe the mixture with a pastry bag on the Macaron Silpat.



- 4** Leave standing for 60 minutes at room temperature.



- 5** Bake at 135°C/275°F for 18-20 minutes in a vented static oven or convection oven with low fan speed.

**If your oven does not have a vent to open, continue with standard baking instructions plus: halfway through baking, gently crack open the oven door to allow steam to escape for about 20 seconds. Close the oven door gently and continue baking per standard instructions until macarons are done.*



- 6** Fill with preferred filling of ganache, jam, buttercream or PreGel Arabeschi®.



- 7** Macarons can be kept in the refrigerator at 4°C/39°F for 3-4 days.



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. Create flavorful buttercream fillings with **PreGel 5-Star Chef Pastry Select™ Compounds and Pastes** or add extra flavor and texture with **PreGel Arabeschi® Fillings**.

visit www.pregelrecipes.com for macaron recipe ideas and flavor combinations