

MACARON MIX (Bakels)

500g Macaron mix

½ - 1 tsp essence of your choice

Colour of your choice – Gel or Paste

Up to 120ml water –let the water run hot from the tap – **50-55C**

Measure the essence, colour and water together so that it totals 120ml. Place into bowl of mixer and add the Macaron mix. Blend on slow speed for 1 minute and scrape down. Beat on top speed for 6 minutes. Line a flat baking sheet with baker's paper. Place mix into a disposable piping bag (available from W&P) and pipe out a dollop the size of a 50c piece. Or ask us for the template sheet that can go under bakers paper on your baking tray.

Allow to stand for approx. 20minutes. Bake at 160C – 165C for approx. 20- 25 minutes. Allow to cool. Sandwich two macarons together using filling of your choice.



MACARON FILLING SUGGESTIONS

There are so many options for fillings; we are just trying to give you a few ideas!

We have the **White Truffle Icing/Filling**, which is lovely on its own or you can mix colour and flavours through it. Or you can mix it with other fruit purees, peanut butter etc.

We also have **Millionaires Caramel** which can be used straight from the tub. It is a really versatile product; ask for our information sheet to see how it can be used as well as recipes using it. Alternatively, use our **Ganache, Cream Cheese, Fudge Icing** or a buttercream flavoured & coloured to suit.

The sky is the limit so try some new and interesting combinations!

(Items in **Bold Type** available from W&P).