

FARM MACARON

KNOW THE RECIPES OF BRAZIL



GANACHE OF SWEETCORN

- Weigh all the ingredients of the formulation.
- Melt the white chocolate.
- Add the evaporated milk, the flavour and to mix up to dissolve.
- Wait for few minutes to use it.

DOUGH

- Weigh all the ingredients of the formulation
- Mix the egg white and the sugar
- Heat up lightly, keep the fire down and at the same time mix it with a beater, only to dissolve the sugar
- Pass the mixture for a dough mixer and slam it for approximately 10 minutes
- Add the yellow dye, to slam for more 1 minute or up to dissolve the dye
- Sift the almond flour and mix it to the icing sugar
- Add openly beaten. Mix everything
- Small circles drip with the help of a sleeve and a beak perlê in a silpat.
- Beat the plate lightly on a smooth surface to undo the imperfections. Roast to 150 °C, for approximately 11 minutes.
- As soon as get cold paint the macaron with aerograph using the green dye.

INGREDIENTS

FARM MACARON

INGREDIENTS

GANACHE OF SWEETCORN

White Chocolat	100
Evaporated Milk	50
Sweetcorn Flavour	70

DOUGH

Sugar	100
Egg white	50
Almond Flour	60
Icing Sugar	25
Yellow Dye	0,5
Green Dye	0,5

PERCENTAGE (%)

QUANTITY (g)



NUTRITIONAL INFORMATION

QUANTITY FOR PORTION

	QUANTITY FOR PORTION	% VD(*)
Caloric Value	189kcal	9%
Carbohydrates	25,9g	9%
Proteins	4,1g	5%
Total Fats	8,3g	15%
Full Fats	4,4g	20%
Trans Fats	0g	0%
Dietart fiber alimentar	1g	4%
Sodium	27,3mg	1%

