

MACAROON SHELLS FRENCH MERINGUE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Meringue		
Sugar	150	25,9
Yumgo <i>WHITE POWDER</i>	12	2,1
Water (to hydrate the powder)	102	17,6
Tant pour tant		
Almond powder	150	25,9
Icing sugar	150	25,9
*Yumgo <i>FIBER 1</i>	15	2,6
Total	579	100,0



PROCESS

- Preheat the oven to 140°C.
- Mix almond powder, icing sugar and Yumgo fiber together.
- Mix Yumgo White Powder and the water to rehydrate it.
- Whip the rehydrated Yumgo White Powder in a standing mixer at highest speed, slowly add the sugar to form a meringue (for about 4 minutes).
- Fold a little amount of the meringue into the powders to obtain a paste. The batter will be more consistent than in a conventional recipe.
- Fold in the remaining meringue until a smooth, shiny, homogeneous mixture is obtained.
- Poach onto baking sheets.
- Tap trays to remove bubbles and flatten the macarons
- Cook for 15 minutes at 140°C with an opened vent.
- After removing from the oven, wait for complete cooling before removing the shells.

*Consult us for the reference



TIPS

- Use the maximum force of the standing mixer for the meringue.
- The Yumgo fiber adds strength to the mix.

For your questions and projects, contact us at innovation@yumgo.fr

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