



French Macaron Mix

Complete mix to prepare almond macarons without additional eggs.

FRENCH MACARON MIX

SwissBake® French Macaron Mix is a convenient one step recipe mix for preparing traditional vanilla flavored French macarons without the use of any additional egg. Using this mix you will be able to make flawless professional, delicious macarons with rich almond taste. With its delicate & crispy exterior & nougat like chewy texture its bound to attract your customers.

Offer your clients these delicate sandwich cookies with different flavourful fillings such as buttercream, chocolate ganache & salted caramel. Make your own creative variants by adding water soluble gel based colors and / or flavours of your choice to the mix.



1 kg of mix yields 200 perfect macaron shells.

- ✓ NO ADDITIONAL EGG REQUIRED
- ✓ CONSISTENT BAKING RESULTS
- ✓ SWEET ROASTED ALMOND AROMA
- ✓ NATURALLY GLUTEN FREE
- ✓ PERFECT CRUNCHY SHELL
- ✓ NO ADDED PRESERVATIVES



MACARON MIX
1000 gm



Water
200 gm



Coloring (Water based Gel)
As desired

PREPARATION

Use flat beater attachment for mixing. Place all ingredients in a mixing bowl. Mix on high speed for 5 minutes. Fill in a pastry bag fitted with a 1/4" round pastry tip. Prepare the baking trays with a silpat silicone baking mat, or silicone macaron baking sheets or parchment paper. Pipe-out the desired size macaron. Shells do not need to rest before baking. Bake at 140°C for 20 minutes in a dry oven. Watch the baking time carefully so the shells do not brown. Allow the shells to cool. Freeze or store in a sealed container. Fill macaron shells with flavored and colored buttercreams, ganache's or almond paste of your choice.



Bake in oven on bottom heat and convection fan turned-off.

INGREDIENTS

Sugar, Almond Flour, Egg Albumin, Vegetable Fat Powder, Milk Solids, Glucose Syrup, Maize Starch, Emulsifiers (E472b), Salt, Stabiliser (E412), Nature Identical Flavouring (Vanilla).

PACK



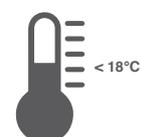
ALUMINIUM
PACK

DOSAGE



100%

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE