

PASTRY

# Five Star Chef

PreGel

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## Macaron Mix

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to  
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# Macaron Mix

## Gluten Free

Chic and captivating, macarons represent the true excellence of French pastry. Tiny confections that attract even the most refined of customers thanks to their countless color and flavor combinations.

To embellish your showcase with these delicate treats, PreGel **Five Star Chef** offers **Macaron Mix**, a complete powder product that is extremely easy to use, to quickly obtain ever-perfect macarons that can be garnished, filled and flavored at will.

Ingredients:	
Macaron Mix	1 kg
Hot water (50°C / 122°F)	190 g*

### Method:

- ★ Pour the product in the planetary mixer and gradually add hot water (50°C / 122°F) while mixing with flat beater. Mix for 3-4 minutes at medium-high speed, and color at will with powder food coloring.
- \* If the product is not fluid enough to ensure the typical glossy surface, slowly add to the batter up to 20-30 g water per kg of powder mix.
- ★ Using a pastry bag, pipe the mixture on the silicone mat for macarons.
- ★ Allow to sit for at least 60 minutes at room temperature, so the air can form a hard and dry skin.  
*Drying times can vary depending on the environment's humidity level. As a rule, the dryer the surface is before baking, the better the end result will be.*
- ★ Bake in vented or static oven for about 18-20 minutes at 135°C (275°F), with close valve.
- ★ Allow them to cool, then fill with the ganache.
- ★ Once filled, keep them refrigerated (+4°C / 39°F) for 3-4 day maximum.

## CLASSIC GANACHE

Ingredients:	
Vellutina®	1 kg
Heavy cream (65°C / 149°F)	400 g

### Method:

- ★ Melt Vellutina® in the hot cream (65°C / 149°F).
- ★ Emulsify using an electric mixer.
- ★ Let it set in a refrigerator for at least one hour, then use to fill the macarons.

## WHIPPED GANACHE

Ingredients:	
Vellutina®	400 g
Heavy cream (45°C / 113°F)	1 L

### Method:

- ★ Melt Vellutina® in the hot cream (45°C / 113°F).
- ★ Emulsify using an electric mixer.
- ★ Let it set in a refrigerator for 24 hours.
- ★ Slightly whip in planetary mixer with the whisk attachment, then use to fill the macarons.

Code	Product	Packaging	Dosage	Notes
33124	MACARON MIX	4 bags x 2 kg	1 kg / 190 g water	GF, H, POF

GF: GLUTEN FREE    H: HALAL    POF: PALM OIL FREE

With 1 bag of Macaron Mix you obtain approximately 360 shells (30mm diameter) resulting in 180 complete macarons.