



BAKELS MACARON MIX

OVERVIEW

An all-in mix for the production of macarons, just add warm water. Provides stability during make up and produce sweet, macarons with a light and crispy shell.

Add Bakels Flavouring Pastes to create a wide variety of flavoured macarons. Recipe variations available.

INGREDIENTS

Sugar, Almond meal (30%), Whipping agent (emulsifiers (472b, 477), glucose, milk solids), Egg Albumen Powder, Maize Starch, Emulsifier (472e, 481), Thickener (1414), Salt, Vegetable gum (415), Acidity regulator (330)

PACKAGING

Code	Size	Type	Palletisation
5193-10	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,950.00
Protein (g)	9.50
Fat (g)	16.60
Fat (of which saturates)(g)	3.50
Carbohydrate (g)	68.00
Carbohydrate (of which sugars)(g)	61.60
Dietary Fibre (g)	2.70
Sodium (mg)	127.00

METHOD

Group Group 1	
Ingredient	KG
Water (50-60°C)	0.210
Total Weight: 0.210	

DESCRIPTION

1. Place water and liquid color into bowl (total 210g). 2. Add 1kg Macaron mix. 3. Blend for one minute on slow and scrape down. 4. Beat on top speed using a beater for 6 minutes. 5. Pipe onto baking trays lined with silicon paper. 6. Allow to stand for approximately 20 minutes. 7. Bake at 160 - 165°C for approximately 20 - 25 minutes. 8. Allow to cool. 9. Sandwich two macarons together using Bakels Salted Caramel Filling or your preferred fillings.



STORAGE

Cool and dry conditions 15-25°C



SHELF LIFE

182 days



TYPE

Bag



ALLERGENS

Egg, Milk, Gluten, Soy, Sulphites, Tree Nuts



CATEGORY

Meringue Mixes



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

Macaron, Meringue



BRANDS

Bakels