

Apricot macarons with almonds

on pine-caramel disc



RECIPE QUANTITY 100 macarons

RECIPE NUMBER KF50012

Caramel with pine nuts cut-resistant

250 g English sugar (fine grade)	8.82oz
120 g butter in cubes	4.23oz
120 g unsweetened condensed milk	4.23oz
200 g Valencia F 1:1, Bakeable filling almond, Firm in cubes	7.05oz
440 g pine nuts golden brown, roasted	15.52oz
1 g fleur de sel 4 pinches	0.04oz

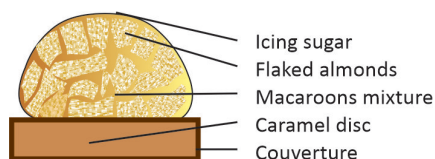
Melt the sugar, caramelize and deglaze with the cubes of butter. Add the condensed milk. Add the almond paste, stirring constantly, and bring to the boil. Finally, fold in the pine nuts and fleur de sel.

Macaroon mixture with almonds and apricot

500 g almonds peeled, ground	17.64oz
500 g granulated sugar	17.64oz
150 g past. liquid egg white	5.29oz
15 g lemon zest 1 lemon	0.53oz
150 g Laprico 75%, Bakeable filling apricot	5.29oz

Mix the ground almonds, sugar, egg white and lemon rapée in a food processor until smooth. Add the laprico and chop again briefly.

Structure



Apricot macarons with almonds

1131 g Caramel with pine nuts cut-resistant	39.89oz
1315 g Macaroon mixture with almonds and apricot	46.39oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz
50 g flaked almonds	1.76oz
100 g icing sugar	3.53oz

Macaroon mixture

Pipe drops with the Macaroon mixture, brush with water, sprinkle with finely sliced almonds and dust lightly with icing sugar. Allow to stand for 24 hours and then bake. Bake with bottom tray. Baking temperature: 240°C / 464°F Baking time: approx. 6 minutes

Caramel

Pour the pine caramel onto a silpat mat and leave to cool slightly, roll out to 4 mm / 0.157 inch between two sheets of baking paper and cut 30 x 30 mm / 1.18 x 1.18 inches.

Finishing

Cover the pine caramel discs with couverture, place the cooled apricot almond macarons directly on top.

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KB96	Laprico 75%, Bakeable filling apricot
KK42	Valencia F 1:1, Bakeable filling almond, Firm

Please note: Some products are not available in all markets

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Recipe number : KF50012

Description : Apricot macaroon confectionery on pine caramel disc

Sales data :

Shelf life	14 days
Selling days	10 days
Selling price	
Selling unit	100 g

Nutritional values per 100 g :

Kilocalorie (kcal)	465
Kilojoule (kJ)	1946
Lipids	26.93 g
saturated fatty acids	6.68 g
Carbohydrates	43.23 g
of which sugars	40.87 g
Proteins	11.48 g
Salt	0.08 g

Declaration :

Sugar, **almonds 22%**, **pine nuts 15%**, cacao kernel, **egg white**, **butter**, **condensed milk**, dried abricots 2%, water, cacao butter, grated lemon zest, **wheat starch**, fleur de sel (sea salt), corn starch, acidifying agent (citric acid), preserving agent (potassium sorbate), edible salt, preserving agents (sorbic acid, potassium sorbate), flavour, vanilla

State 07.01.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation