



Desserts and Patisserie - Meringue and Marshmallow

Recipe No:

R400 - R400k

CHOCOLATE MACARON BISCUITS

USING [ACTIWHITE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	ACTIWHITE	0.050
	Water	0.350
	Sugar	1.150
	APITO CHOCOLATE PASTE	0.025
	CHOCKEX SUPREME (chopped)	0.150
Total Weight		1.725

- Method:**
1. Soak ACTIWHITE in cold water for 10-12 minutes.
 2. Add remaining ingredients and whisk to full volume.
 3. Pipe out as desired.
 4. Dry at 120°C (250°F) for at least 2 1/2 hours or switch oven off and leave overnight.
- Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
- Yield:** Pipe out as desired.