



expertarom[®]
food ingredients

kit

Macarons

*The perfect little
indulgence!*



Macarons

Macarons represent *The Dessert*, not a dessert.

Colorful, pillowy and delicate, macarons are one of the most treasured desserts in France and spread over the world in the last decades. The first known appearance of the macaron in Europe was during the Middle Ages. At the time, it was a small sweet made of almonds, egg white and sugar, and was crunchy on the outside and soft inside.

Even though the French are often given credit for the macaron, Catherine de' Medici likely brought the maccherone to France in the 1500s from Italy, where it had been produced in Venetian monasteries since the 8th century. Back then, they were rather humbly called "priests' bellybuttons" due to the shape of the pastry. However, the macaron as we know it now (with two meringue cookies brought together by a light, flavoured filling) was a creation of Louis-Ernest Ladurée, in the XIX century. The sweet has spread across the world, thanks in part to Sofia Coppola's 2006 film Marie Antoinette, in which the queen is surrounded by luscious pyramids of multicolored macarons (which were provided by Ladurée).

The macaron has endured a never-ending process of reinvention and an unceasing emergence of new flavours and colors. At the beginning of the 21st century, confectioners started offering macarons with a difference in flavour between filling and cookie. Recently, pastry chefs have been revamping the traditional recipes using savoury inspirations.



Macarons

kit 3

Code: 8171143


 30 min



**Macarons Mix, filled with ganache
in 3 assorted flavours**
(*Maracuja, Pistachio, Raspberry*)

Packaging:
3 pcs/blister tray (45 g)

Carton box:
24 x 3 blisters (72 buc)



 **Thawing Instructions:** -18°C → 0-4°C
+ 30 min. at room temperature

Shelf life:  9 months  4 days
0-4°C



Macarons

kit 6

Code: 8171144



60 min



Macarons

kit 12/24/36

Code:

8171145 / 8171146 / 8171147



3-4 h

Macarons Mix, filled with ganache in 6 assorted flavours
(Maracuja, Pistachio, Raspberry, Forest Berry, Coconut, Dark chocolate)

Packaging:
6 pcs/blister tray (45 g)

Carton box:
12 x 6 blisters (72 buc)



Macarons Mix, filled with ganache in assorted flavours
(Maracuja, Pistachio, Raspberry, Forest Berry, Coconut, Dark chocolate)

Packaging:
12 pcs/blister tray (180 g)

Carton box:
12 x 12 blisters (144 pcs)

Code: 8171145

Packaging:
24 pcs/blister tray (360 g)

Carton box:
4 x 24 blisters (96 pcs)

Code: 8171146

Packaging:
36 pcs/blister tray (540 g)

Carton box:
4 x 36 blisters (144 pcs)

Code: 8171147



Thawing Instructions: -18°C → 0-4°C
+ 30 min. at room temperature

Shelf life:



9 months



4 days

0-4°C



Thawing Instructions: -18°C → 0-4°C
+ 30 min. at room temperature

Shelf life:



9 months



4 days

0-4°C

Macarons

Dubai style



Macarons

Dubai style

Code: 8171149

 30 min

Discover a spectacular reinterpretation of the famous French dessert, now enriched with the authentic flavors of the Orient. Creamy, fragrant pistachio paired with the delicately crisp texture of kataifi creates a perfect combination that blends the elegance of French pastry with the exotic charm of Oriental traditions.

Delicious Macarons filled with pistachio ganache and pistachio cream with crispy kataifi.

Packaging:
3 pcs/blister tray (45 g)

Carton box:
24 x 3 blisters (72 buc)



Thawing Instructions: -18°C → 0-4°C
+ 30 min. at room temperature

Shelf life:



9 months



4 days

0-4°C



Macarons

Dubai style

Code: 8171150



1 h

Delicious Macarons filled with pistachio ganache and pistachio cream with crispy kataifi.

Packaging:

6 pcs/blister tray (45 g)

Carton box:

12 x 6 blisters (72 buc)



Thawing Instructions: -18°C → 0-4°C
+ 30 min. at room temperature

Shelf life:



9 months



4 days

0-4°C



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SIBIU- 550052, No. 150 Alba Iulia str.
Tel: +4(0)269-208000;
contact@expertarom.com.;
www.expertarom.com