



## ALMOND CONFECTIONERY

### Finest marzipan macaroons

Recipe-No. 01-07



### Recipe

Version 1 (Macaroon paste for almond confectionery)

**1000 g Marzipan almond paste M0 MM A Art. No. 014**

250 g sugar  
150 g egg white

Version 2 (Egg yolk-macaroon paste for almond confectionery)

**1000 g Marzipan almond paste M0 MM A Art. No. 014**

250 g egg yolk

Decoration:

candied fruits, almonds, pistachios, hazelnuts

Glazing:

hot apricot jam

Recipe: Macaroon paste for almond crescents:

**1000 g Marzipan almond paste M0 MM A Art. No. 014**

500 g sugar  
200 g egg white (approx. 150–200g)

### Method

Almond confectionery:

Mix the Marzipan almond paste with sugar and egg white or only with the egg yolk into a smooth dough.

Tray with a piping bag (12 mm) little rosettes (approx. 10 g) and decorate them with fruits, almonds, nuts or pistachios.

Baking: approx. 210–220 °C

Baking time: approx. 12–15 Min.

(until golden brown)

After cooling, glaze the confectionery with hot apricot jam.

Almond crescents:

Mix all ingredients into a smooth dough. Divide into portions of approx. 40–50 g, roll them in sliced almonds and shape into crescents.

Baking: approx. 190–200 °C

Baking time: approx. 15–20 Min.

We recommend to dip the edges of the almond crescents with our **dark chocolate couverture Ghana 60% FEHMARN, item 727.**