

Wasp nests

Cuisine: **German**
Food category: **Pastry**





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Program steps


1


 Hot air


 0 %

 Termination by time

 00:20 hh:mm

 120 °C

 70 %



| Ingredients - number of portions - 150 | | |
|----------------------------------------|-------|------|
| Name | Value | Unit |
| almonds | 660 | g |
| brown sugar | 525 | g |
| chocolate 80% | 330 | g |
| lemon peel | 120 | g |
| candied orange | 120 | g |
| egg whites | 9 | pcs |
| salt | 2 | g |
| vanilla sugar | 25 | g |
| wafers | 150 | pcs |

| Nutrition and allergens | |
|----------------------------------------|---------|
| Allergens: 8 Minerals: Vitamins: | |
| Nutritional value of one portion | Value |
| Energy | 58.9 kJ |
| Carbohydrate | 5.6 g |
| Fat | 3.3 g |
| Protein | 1.2 g |
| Water | 0 g |

Directions

First, the manel brittle is made by caramelizing the almonds in a pan with a little less than half the sugar (approx. 40%). This is done while stirring constantly until the sugar has melted and the brittle is golden brown. Grate the chocolate finely, chop the lemon peel and orange peel into finer pieces. The egg white and salt are then beaten until stiff, then add the remaining sugar and vanilla sugar and beat until the sugar is dissolved. Fold the brittle, chocolate, lemon peel and orange peel into the beaten egg whites. Form macarons on the wafers and bake as described. We recommend the insert timer and a coated, perforated baking tray without (!!!) baking paper. The baking time depends on the size of the portions - they should still be slightly soft when you take them out.

Recommended accessories

