7. 12. 2021 Retigo Combionline | OnlineMenu | Pastry

Chocolate macaroons

Cuisine: German

Food category: Pastry



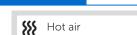
Author: Retigo Team Deutschland Company: RETIGO Deutschland GmbH



Program steps

Preheating:

145 °C





Directions

00:15

hh:mm

Termination by

Beat eggs and sugar until fluffy. Melt the chocolate in a water bath and let it cool down again, stir into the eggsugar mixture. Stir in the spices and kirsch. Finally add the almonds and mix well.

°C

30 150

Place the dough on wafers and bake as described, ideally on a perforated, coated baking tray and using the shelf timer.

If you want, you can then decorate the baking wafers with white chocolate coating.

Ingredients - number of portions - 70

Name	Value	Unit
chicken eggs	6	pcs
brown sugar	450	g
dark chocolate 70%	450	g
almonds	750	g
cardamom	9	g
clove powder	15	g
ground cinnamon	25	g
ground nutmeg	10	g
kirsch (Cherry brandy)	60	ml
wafers	70	pcs

Nutrition and allergens

Allergens: 3, 8

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	128.7 kJ
Carbohydrate	9.4 g
Fat	8.4 g
Protein	2.9 g
Water	0 g

Recommended accessories

