

Our easy to use Macaron Mix

For colourful and delicious French Macaron treats and decorations

- Excellent texture
- Versatile
- Create eye-catching displays
- Colour as you wish and bake at any size to suit



www.dawnfoods.co.uk









Dawn[®] Macaron Mix

Macarons are on-trend, command a premium price and make colourful, eye-catching displays that attract the attention of customers. Sell them as bite sized treats or as decorations on larger products.

Our product

Dawn[®] French Macaron Mix is the easy way to make the ultimate in French style macarons. Just add hot water and mix for 3 minutes. By adding a bake-stable liquid colour or flavour with the water you can create a rainbow of beautiful products. Store the dry mix in a very cool place - it produces great results when chilled to 5°C.

Basic French Macaron Recipe

RECIPE 1000g DAWN® Macaron Mix 200ml Hot Water (40-50°C)

METHOD

Mix for 3 mins at high speed until smooth. Pipe the batter onto a tray lined with a silicone mat and bake on a doubled baking tray at 150°C for 20-22 mins. Please note: If using liquid colour you include it in the water. 1000g recipe makes 180 pieces.

Raspberry Pastry Macarons

To the basic recipe add a little red colour (include in the water). Pipe into 15g pieces. Once baked and cooled, in the centre of a half macaron pipe 10g of Dawn® Raspberry Frosting in a bulb. Finish with fresh raspberries and place another half macaron on the top.

Mini Macaron Chocolate Tarts

Pipe 10g of Dawn[®] Glacage Chocolate Glaze into the bottom of a Pruvé 48mm Mini Fluted Tartlet. Take Raspberry, Lemon or Chocolate flavoured macarons and sandwich two halves together with Dawn[®] Frosting in a complementary flavour. Place into the tartlets standing on their sides.

Raspberry Macaron Mini Tarts

Pipe 2g Dawn[®] Delifruit Daily Raspberry into the bottom of a Pruvé 48mm Mini Fluted Tartlet. On top of the Delifruit pipe 7g Dawn[®] Raspberry Frosting into the mini tart. Place a half pink macaron on top. Adapt this recipe to a citrusy lemon flavour by substituting Dawn[®] Delifruit Daily Raspberry with Dawn[®] Delifruit Daily Lemon, Dawn[®] Raspberry Frosting with Lemon Frosting, and the half pink macaron with a half yellow one flavoured with Dawn[®] Palermo Lemon Flavouring.

Mocha Pastry Macarons

Add 25g Dawn[®] Mocha Compound to the basic recipe (include in the water). Pipe into 15g pieces and bake. Once cool, pipe 14g of Dawn[®] Coffee Frosting in a bulb in the centre of a half macaron and sandwich together. Decorate with a small bulb of frosting and any of our Dobla Chocolate Decorations or Toppings.

Toffee Macaron Tarts

Pipe 35g of Dawn[®] Toffee Frosting into a Pruvé 85mm Straight French Tartlet. Add a pastry sized macaron half flavoured with Dawn[®] Caramel Compound on the top. Decorate with Dobla Chocolate Decorations or Toppings.

Item Code	Product Name	Weight	Pack
2.02986.114	DAWN® Macaron Mix	5 x 1kg	5 x 1kg Box

Visit www.dawnbakery.co.uk for great recipes and much more inspiration.

Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- Better taste, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- Better ingredients, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- Better fit for purpose, by always improving our solutions to fit your changing specific needs and requirements.
- Better creativity, by constantly providing you with endless inspiration for delicious recipes and amazing
 applications, based on the latest trends.

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