

DLA
naturals

Create Lasting Memories

UBE MACARONS



RECIPE

Macaron shell

Ingredients:

160g Egg Whites
160g White Sugar
4g Cream of Tartar
35g **Colarom Ube**
200g Almond Flour
180g Icing Sugar

In a double boiler whisk in the egg whites and white sugar to 50°C. Remove from heat and add the cream of tartar. Whisk in a stand mixer and add the **Colarom Ube**. Fold in the almond flour, icing sugar and pipe the batter on a macaron mat. Bake at 120°C for 12-15 minutes.

Ube Ganache Colarom

Ingredients:

150g Cream
40g **Colarom Ube**
350g **Ivana White Chocolate Couverture**

Bring the cream to a boil and add **Colarom Ube**. Pour the hot liquid onto **Ivana White Chocolate Couverture** and leave it for 1 minute. Whisk the chocolate and allow to cool down completely before using. Pipe the ganache into the macaron shells.

Ube Ganache Filling & Topping

Ingredients:

40g **Ivana White Chocolate Couverture**
160g **Ube Filling & Topping**

Make a ganache by melting **Ivana White Chocolate Couverture** and folding in **Ube Filling & Topping**. Let cool completely and pipe into the macaron shells.



FEATURED PRODUCTS



IVANA 30% WHITE COUVERTURE

FLUIDITY	COCOA %	MILK %	TOTAL FAT %	SUGAR %
●●●○○	30	26	35	44

Flavor Profile:

Delicate and creamy, perfectly balancing the pronounced flavors of french cow milk and black bourbon vanilla, Ivana is the ideal white couverture suited for any applications, providing a gentle touch to any dessert.

Format: Coins & Blocks

Packaging: Bag of 2kg, 1kg, 500gr, 250gr.

Bean Origin: Ghana

UBE FILLING & TOPPING

About:

Ube Filling & Topping is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings. Made of real ube and natural colors.

Packaging: Tin can 630gr.



COLAROM UBE

Flavoring & Coloring Gel

About:

Colarom Ube is specially designed for Flavoring and coloring all at once. Made of real ube puree.

Packaging: Squeezable bottle 1kg.



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