



UBE MACARONS

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 30% White Chocolate |

Bring the cream to a boil and add **Colarom Ube**. Pour the hot liquid onto **Ivana 30% White Chocolate** 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 30% White Chocolate |
| 160g | Ube Filling & Topping |

Make a ganache by melting Ivana 30% White Chocolate and folding in Ube Filling & Topping. Let cool completely and pipe into the macaron shells.

FEATURED PRODUCTS



Colarom
Ube



Ube
Filling & Topping



Ivana 30%
White Chocolate