

Macaroon pastes

Macaroon pastes are made by mixing one kilogram of raw paste (marzipan or persipan) with one kilogram of coarse sugar and approximately 360 grams of egg white. No flour or starch is permitted in Germany. The macaroons are piped onto baking tins and baked at about 180– 200 °C or 350 – 390 °F.



Storage

Cool at max. 18 °C, dark, dry
Relative air humidity: max. 60 %

Products

MB ALMOND MACARON PASTE, OVEN-READY

An excellent macaroon paste, ready for piping, which guarantees perfect results. It is supplied in buckets and should not be stored too long before use.

PBB PERSIPAN MACARON PASTE, OVEN-READY

An excellent persipan macaroon paste ready for piping, which guarantees perfect baking results. It is often used for fillings, too. It is supplied in buckets and should not be stored too long before use.