Wasp nests

Cuisine: **German**
Food category: **Pastry**

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Program steps

1	Hot air	0 %	Termination by time	00:20 hh:mm	120 °C	70 %	

Ingredients - number of portions - 150

Name	Value	Unit
almonds	660	g
brown sugar	525	g
chocolate 80%	330	g
lemon peel	120	g
candied orange	120	g
egg whites	9	pcs
salt	2	g
vanilla sugar	25	g
wafers	150	pcs

Directions

First, the manel brittle is made by caramelizing the almonds in a pan with a little less than half the sugar (approx. 40%). This is done while stirring constantly until the sugar has melted and the brittle is golden brown. Grate the chocolate finely, chop the lemon peel and orange peel into finer pieces. The egg white and salt are then beaten until stiff, then add the remaining sugar and vanilla sugar and beat until the sugar is dissolved. Fold the brittle, chocolate, lemon peel and orange peel into the beaten egg whites. Form macarons on the wafers and bake as described. We recommend the insert timer and a coated, perforated baking tray without (!!!) baking paper. The baking time depends on the size of the portions - they should still be slightly soft when you take them out.

Nutrition and allergens

Allergens: 8
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	58.9 kJ
Carbohydrate	5.6 g
Fat	3.3 g
Protein	1.2 g
Water	0 g

Recommended accessories

Perforated aluminium sheet, teflon coated