

Recipe: Apricot and thyme macarons

For about 40 macarons



Macarons dough

100g Egg whites
100g Granulated sugar
150g White almond powder
150g Icing sugar
1.5g Paprika extract COL0004634

Mix the icing sugar with the white almond powder and then leave it at a room temperature.

In a bowl, mix together the egg whites and the granulated sugar,

Whip until a firm meringue is obtained then add the paprika extract.

Add the first mix in one time and stir with a rubber spatula.

Stir until the dough become slightly liquid and spread by itself slowly.

Pipe on a tray equipped with a silicone mat, then leave it drying during about 15 minutes (a dry skin must be formed on top of the macaroon)

Bake in a fan oven at 145°C during 15 minutes.

Cool it down quickly after baking.

Apricot-Thyme filling

500g Apple purée
300g Granulated sugar
12g Pectine for glaze DIV0004114
4g Gelatin powder DIV0004074
20g Cold water (for gelatin)
2g Diluted citric acid (with 50% water) DIV0003103
50g Apricot natural compound coloured PFS0004108
8g Thyme natural compound PFS0004168

Mix the gelatin and the cold water then keep in the fridge,
Mix pectin and sugar then pour it in cold melted apple purée,
Heat during mixing with a whisk,
Boil during 30 seconds then add the diluted citric acid,
Add the bloomed gelatin then mix until complete dissolution,
Add the natural compounds then keep in the fridge 12 hours before filling the macarons.