

Recipe: Blueberry and cherry blossom flavour macarons

For about 40 macarons



Macaron dough

100g Egg whites
100g Granulated sugar
150g White almond powder
150g Icing sugar
5g Black carrot concentrated powder COL0004631

Mix the icing sugar with the white almond powder and leave at room temperature.
In a bowl, mix together the egg whites, the granulated sugar and the black carrot concentrated powder.
Whip until a firm meringue is obtained.
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.

Blueberry coulis / Cherry tree's flower

168g Wild blueberry puree
20g Granulated sugar
3.3g Pectin for glaze Sevarome DIV0004114
8g Corn starch
0.2g Cherry tree's flower flavouring (natural) ACN0005269

In a saucepan, mix the cherry tree's flower flavouring with the melted blueberry puree.

In a bowl, mix together the granulated sugar, the pectin and the corn starch, then add in the saucepan and stir with a whisk.

Heat with stirring and bring to boil.

Cool down quickly then mix before filling the macaron shells.