

## Recipe: Sichuan pepper and chocolate macarons

For about 30 pieces



### Macarons dough

100g egg whites  
100g granulated sugar  
150g skinned almond powder  
150g icing sugar

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 beetroot extract.

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.

### Sichuan pepper & chocolate macarons

200g Cream (35% fat)  
24g inverted sugar  
230g dark chocolate 61% cocoa  
44g butter  
2g natural flavour of sichuan pepper FNB9516

Heat together the cream + inverted sugar + butter at 90°C

Pour on the dark chocolate then let it melting during 30 seconds and blend.

Add the flavour then blend again and let cristallize at 19°C during 24 hours before filling the macarons

For more information on the natural flavour of Sichuan pepper, please contact us at: [info@nactis.com](mailto:info@nactis.com)