

## Spiced pumpkin macaron with peach tea and leatherwood honey filling



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- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea Australia Volume 1

### Used Teas



t-Series Peach

### Ingredients



## **Spiced pumpkin macaron with peach tea and leatherwood honey filling**

### **Macaron Shell**

- 100g egg whites
- 250g castor sugar
- 75g water
- 600g tant pour tant (300g almond meal, 300g sifted icing sugar)
- 100g egg whites
- Orange food colouring, a few drops

### **Peach Tea Pumpkin Purée**

- 500g Japanese pumpkin peeled, deseeded and diced into 2cm cubes
- 1 litre sugar syrup (500g castor sugar and 500ml water brought to the boil)
- 6 Dilmah Peach Tea bags

### **Pumpkin and White Chocolate Ganache**

- 400g white chocolate couverture in a large mixing bowl
- 100ml cream
- 200g pumpkin purée
- 1 split vanilla bean

### **Pumpkin and Peach Tea Jelly**

- 3g agar powder
- 500ml strained pumpkin purée cooking syrup

## **Methods and Directions**

### **Spiced pumpkin macaron with peach tea and leatherwood honey filling**

#### **Macaron Shell**

- Add water to a saucepan and then add 250g of castor sugar on top and food colouring and then boil without stirring until you reach the soft ball stage at 112C.
- Start whipping 100g of egg whites until you get soft peaks and then carefully pour in the syrup and whip until the temperature reaches 50C.
- Mix 100g of egg whites with the tant pour tant and mix the meringue mixture with the tant pour tant mixture, slapping it against the sides of the bowl to deflate it. It is ready when any peaks or lines do not hold. Using a plain 1cm tip, pipe 1-inch circles onto a lined baking sheet (ensure that the baking parchment sticks to the baking sheet by spraying it with non-stick spray). Allow to rest and form a skin.
- Preheat oven to 150C. Check that a skin has formed on the macaron shell so that when you touch



it, it doesn't stick to your fingers. Slide an additional baking sheet under the one with the macarons on it and bake in the oven for 18 minutes.

- Remove from oven and allow to cool for a few minutes. Then pair similarly sized macaron halves.

### **Peach Tea Pumpkin Purée**

- Add the 6 tea bags to the simmering sugar syrup and let the tea infuse for 10 minutes.
- Add the diced pumpkin and simmer away until the pumpkin is completely cooked but maintaining its shape.
- Strain the cooking syrup and leave to cool in fridge while you pass the pumpkin through a very fine sieve and set aside to cool.

### **Pumpkin and White Chocolate Ganache**

- Bring cream and vanilla bean to boil then pass cream through a fine sieve on to white chocolate and mix until the chocolate has completely melted.
- Add enough pumpkin purée to reach the desired colour and flavour then fill a piping bag fitted with a size 9 nozzle with half of the ganache and set aside to cool.

### **Pumpkin and Peach Tea Jelly**

- Lightly spray with cooking spray a lamington tray then line with cling film.
- Mix the agar and the cold syrup together in a pot then bring to the boil and pour into lined tray.
- Leave to set in fridge for 20 minutes.
- Once set, cut out as many circles as possible using a 2cm round pastry cutter, and place the cut circles on a tray lined with cling film.