

Berry Sensation Macaron



0 made it | 0 reviews



- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Exceptional Berry
Sensation

Ingredients

Berry Sensation Macaron Macaron

- 125g icing sugar
- 125g ground almond
- 90g egg white, divided equally in two
- 3.5g food colouring
- 5g Dilmah Exceptional Berry Sensation tea
- 112g sugar
- 40ml water
- 45g egg white

Buttercream

- 165g sugar
- 55ml water
- 105g egg yolk
- 300g butter
- 2ml rosewater

Pate de fruit

- 350g strawberry purée
- 150g raspberry purée
- 50g sugar
- 10g pectin yellow
- 500g sugar
- 100g glucose
- 8g citric acid

Chocolate decoration

- 150g ivory chocolate
- 5g red cocoa butter

Methods and Directions

Berry Sensation Macaron

Macaron

- Prepare an Italian meringue with the 225g of sugar and the water at 118°C and 45g of egg white.
- Mix the TPT with the rest of the egg whites and the food color.
- Fold the lukewarm Italian meringue into the second mixture in two stages.
- Pipe the macaron batter on the parchment paper.
- Leave on rack until the top is dry to touch.
- Bake at 150°C for 10 minutes and cool on the rack.

Buttercream

- Cook sugar with water until 116°C.
- Pour the cooked sugar on the egg yolks and whip until the mixture has cooled.
- Add the butter and the flavoring.
- Sandwich two pieces of macaron with the buttercream.

Pate de fruit

- Bring the fruit purée to boil in a round-bottomed copper pan, while stirring.
- Sprinkle over the pectin mixture with 50g sugar, boil 2–3 minutes.
- Add the 500g sugar in three or four successive stages, then add the glucose.
- Cook together at 107°C to obtain 75°C brix on the refractometer.
- Then add the tartaric acid and stop the cooking process by pouring in 10g of water or alcohol.
- Check cooking on the refractometer and thermometer.
- Cook the sweetening ingredients first, as quickly as possible, frequently cleaning the edge of the pan.
- When adding the sugar, make sure the cooking temperature does not fall below 85°C to prevent the pectin gelling.
- Once cooked, you should be able to run your jelly into a mould or frame and level it off to obtain the required thickness.
- Leave the fruit jelly to rest outside the frame for 48 hours on both sides. Cut it, coat in granulated sugar and leave to rest again for 48 hours