

**RASPBERRY
VANILLA
MACARON**

ANDROS[®]
Chef



RASPBERRY VANILLA MACARON

For 3 x 16 cm Ø macarons

Ingredients

Macaron

215 g	Ground almonds
215 g	Confectioner's sugar
68 g	Egg white
56 g	Water
180 g	Superfine sugar
68 g	Egg white

Raspberry compote

400 g	Raspberry High Fruit Compote
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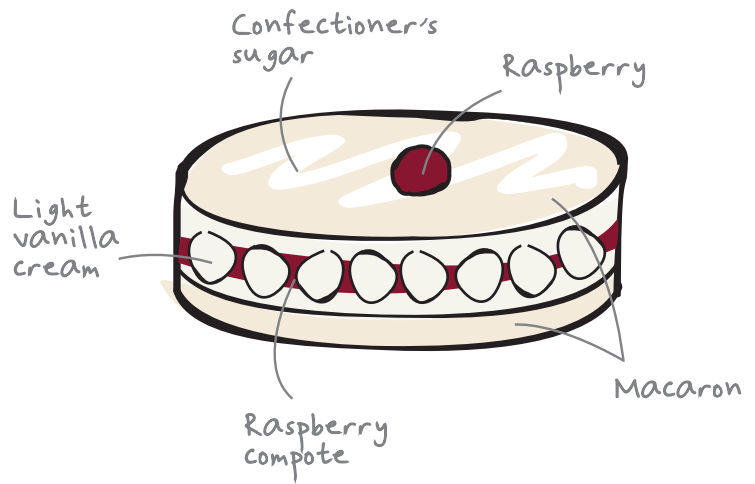
40 g	Superfine sugar
5 g	X58 pectin

Light vanilla cream

2 g	200 bloom gelatin powder
10 g	Water
188 g	Milk
30 g	Liquid cream
1	Vanilla bean
11 g	Butter
44 g	Egg yolk
51 g	Superfine sugar
18 g	Cream powder
188 g	Liquid cream

Decoration

10 g	Confectioner's sugar
40 g	Fresh raspberry
as needed	Gold leaf



1 Macaron:

Hand mix the coconut, ground almonds, confectioner's sugar, egg whites and oil.

In a pan, cook the water and sugar together to 120°C.

Pour in a thin stream over the foamy egg whites.

Beat with a whisk mixer until stiff and completely cooled.

Gently fold the meringue into the almond dough.

2 Raspberry compote:

Heat the raspberry high fruit compote in a pan to about 60°C.

Mix the sugar and pectin and add to the fruit.

Bring to a boil. Let cool to room temperature.

Divide 125 g of compote into 12-centimeter-diameter circles.

Pour the rest on a silicone baking sheet.

Freeze. Cut out three 3-centimeter-diameter discs.

3 Light vanilla cream:

Soak the gelatin in cold water.

In a pan, bring the milk, liquid cream, split and scraped vanilla bean and butter to a boil.

Whiten the egg yolks with the sugar.

Add the cream powder. Pour the boiling milk over the whitened yolks.

Bring to a boil again and boil for about one-and-a-half minutes.

Add the wet gelatin. Cool quickly to 20°C.

Gently fold in the foamy whipped cream.

4 Assembly:

Make a 16-centimeter-diameter spiral of macaroons.

Bake in a convection oven at 150°C for about 15 minutes.

Place dollops of light vanilla cream halfway around the macaroon shells.

Place a thin layer of light cream in the center of the macaroon.

Insert the frozen raspberry compote pallet.

Cover with a thin layer of thin vanilla cream.

Close the macaroon.

Sprinkle with confectioner's sugar.

Add a raspberry compote disc. Decorate.



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