

MAC VANILLA



Famous Spanish Chocolatier
Worked for Pierre Hermé
Owns 7 boutiques in Brazil

by Javier Guillén



INGREDIENTS

VANILLA MACAROONS

300g powdered almonds
300g icing sugar
100g water
110g egg whites
40g sugar
110g egg whites
300g sugar
1 tbsp yellow color

VANILLA GANACHE

398g White Chocolate Ecuador 35 %
400g liquid cream 35%
4 vanilla pods from Tahiti

CHOCOLATE IN THIS RECIPE



METHOD

VANILLA MACAROONS

Sieve together the powdered almonds and icing sugar. Cook the 300g of sugar and water at 110°C, and pour it over the 110g of egg whites previously mixed with the 40g of sugar. Whip until totally cold. Pour the other 110g of egg whites onto the sieved ingredients, add the first mix and work the dough. Spread the dough over a silicon sheet or baking paper with a pastry sleeve. Bake in a ventilated oven at 140°C, for approximately 12 minutes (depending on its size).

VANILLA GANACHE

The day before, make an infusion with vanilla in the cold cream. Take the cream and inverted sugar to a boil and pour it slowly over the partially melted chocolate, creating a good emulsion. Blend it in a Turmix to improve the emulsion and let it crystallize to 16°C. When the ganache is crystallized, generously fill the macaroons.

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