

NUTMEG AND ORANGE MACAROONS



by Javier Guillén



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

INGREDIENTS

YELLOW MACAROONS

| | |
|------|------------------|
| 300g | powdered almonds |
| 300g | icing sugar |
| 110g | egg whites |
| 110g | egg whites |
| 30g | sugar |
| 300g | sugar |
| 100g | water |

NUTMEG WHIPPED GANACHE

| | |
|------|-----------------------------|
| 100g | White Chocolate Ecuador 35% |
| 180g | liquid cream 35% |
| 20g | orange concentrate |
| 2g | nutmeg |
| 40g | invert sugar |
| 280g | cream liquid 35% |
| 20g | orange concentrate |

ORANGE GELATIN

| | |
|------|--------------------|
| 350g | orange pulp |
| 30g | orange concentrate |
| 100g | sugar |
| 8g | nh pectin |

CHOCOLATE IN THIS RECIPE



METHOD

YELLOW MACAROONS

Sift together the first 2 ingredients. Cook 300g of sugar and water at 110°C, and pour over the egg whites previously lightly assembled with the 30g of sugar. Mix until almost completely cool. Assemble the nut and egg whites and pour into the first mixture, then add the previously assembled egg whites and yellow dye. Work the dough. Bake in convection oven at 140°C for 12 to 15 minutes.

NUTMEG WHIPPED GANACHE

Heat the cream with the orange concentrate, nutmeg and invert sugar. Melt the chocolate. Make an emulsion with the hot first mixture. Work with a smooth and elastic nucleus until the end of mixing. Once the ganache is achieved, add the cold cream and orange concentrate. Leave 2 to 3 hours to crystallize in a refrigerator and then whip the cream again.

ORANGE GELATIN

Heat the orange pulp with orange concentrate and half of the sugar. At 50°C incorporate the nh pectin mixed with the other half of sugar. Bring to a boil and put in the freezer.

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