

# Blueberry Macarons



## **Toofruit® Blueberry**

N° 1556

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### **1. Macarons shells**

Almond powder: 380 g	Caster sugar: 380 g
Icing sugar: 380 g	Water: 110 g
Toofruit® Blueberry: 25 g	White eggs (B): 140 g
White eggs (A): 140 g	

Sift together the almond powder, icing sugar, and Toofruit® Blueberry.

Add the egg whites (A) and mix until a homogeneous batter is obtained.

Heat the sugar and water. When the syrup reaches 115°C, start whipping the egg whites (B) to stiff peaks.

When the syrup reaches 120°C, pour it over the egg whites and beat to make an Italian meringue.

When the meringue reaches 45°C, fold it into the macaron paste. Mix vigorously (macaronage) until a smooth batter that spreads slightly is obtained.

Pipe onto baking sheets lined with parchment paper or baking mats (e.g. fiberglass mats). Bake in a ventilated oven at 160°C for 14 minutes.

### **2. Blueberry filling**

Almond paste: 750 g	Toofruit® Blueberry: 75 g
White eggs: 75 g	

Mix the three ingredients. Fill the macarons and refrigerate for 24 hours to allow them to mature.

Store in the freezer or refrigerator and consume within 3 to 4 days.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

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