

Vanilla-Strawberry Macaron



Toofruit® Strawberry

N° 1547

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

1. Macarons shells (48 pieces)

Almond powder: 450 g	White eggs (B): 175 g	White eggs (A): 190 g
Icing sugar: 450 g	Sugar: 500 g	Red coloring
Toofruit® Strawberry: 100 g	Water: 150 g	

Cook the sugar and water to 118°C. Prepare an Italian meringue with the egg whites (A).

Place the egg whites (B) into the Tant pour Tant and fold in the Italian meringue.

Macaronage until the mixture forms a ribbon.

Pipe onto baking sheets and sprinkle the shells with sesame seeds.

Bake in a ventilated oven at 130°C for 16 minutes.

2. Vanilla whipped cream

Cream: 750 g	Gelatin mass: 42 g
White chocolate: 150 g	Vanilla pod: 1 piece

Bring the cream to a boil with the vanilla pod, then add the gelatin mass.

Pour the mixture over the melted white chocolate and blend until smooth.

Let rest overnight. The next day, whip until light and airy.

3. Strawberry whipped cream

Cream: 750 g	Gelatin mass: 42 g	Water: 225 g
White chocolate: 150 g	Toofruit® Strawberry: 75 g	

Bring the cream to a boil with the vanilla pod, then add the gelatin mass.

Pour the mixture over the melted white chocolate and blend until smooth.

Add the Toofruit® paste (Toofruit® + water) and blend again.

Let rest overnight. The next day, whip until light and airy.

Assembly

Pipe the whipped cream onto a macaron shell and top with a second shell to close.