

Macaron Tower, Weighing and Quantities

Equipment:

Equipment per group of 2:

- 2 black baking sheets with Silpain mats and macaron templates
- 1 mixer for the Italian meringue
- 1 precision scale
- 1 bowl containing 200g almond flour + 200g icing sugar
- 2 bowls with 75g egg white each
- 1 saucepan with 200g sugar and 60g water
- 1 saucepan + 1 bowl for the ganache
- 2 piping bags with 10mm nozzles
- 2 spatula tips
- 1 whisk
- 1 bowl of 35% whipping cream
- 1 bowl of trimoline (10g)
- 3 bowls: dark chocolate (180g), milk chocolate (300g), white chocolate (360g).

Please note: Each group must weigh and prepare the ingredients for the macaronade separately (200g/200g per group).

Shell recipe (per pair):

Each pair must weigh separately:

- 200g almond flour
- 200g icing sugar
- 75g egg whites

Meringue italienne (faite en commun) :

- 200g sugar
- 75g egg whites
- 60g water

Baking: 150°C - 20 minutes - oven door open

Ganache recipes:

All ganaches are made with 35% whipping cream.

Dark chocolate ganache (common base):

- 150g cream
- 10g trimoline
- 180g dark chocolate

Milk chocolate ganache:

- 150g cream
- 10g trimoline
- 300g milk chocolate

Option: add 30g coffee paste

White chocolate ganache:

- 150g cream
- 10g trimoline
- 360g white chocolate

Option : 20g liquid vanilla or 50g flavoring (e.g., pistachio, strawberry, etc.)

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A) ALMOND PASTE

- Mix almond flower and confectioner sugar together
- Add egg whites and mix into a smooth paste

B) MERINGUE

- Heat water and sugar in a saucepan
- Let it boil until 245°F (118°C)
- At 230°F (110°C) start whipping the egg whites in a clean stand mixer bowl until they get foamy
- Pour the sirop when its ready in a drizzle and continue whipping
- Stop when you hear lots of air bubbles and when you get a glossy stiff pick

C) MARACONNAGE

- Add the meringue into the almond paste in 2 halves
- Fold the meringue until the batter flows like lava and makes a ribbon when lifted

D) PIPE AND BAKE

- Pipe small circles onto a baking tray with parchment or silicone mat
- Tap the tray to remove air bubbles
- Bake in a preheated oven at 300°F (150°C) for 18 minutes until they rise and form feet
- Let them cool completely before removing

E) FILL AND ASSEMBLE

- Pair similar-sized shells
- Fill with ganache, buttercream, or jam
- Sandwich together gently by twisting

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