



HAZELNUT MACAROONS



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MACAROON MAKER

- 500 g extra-fine almond powder
- 500 g icing sugar
- 185 g pasteurized egg whites
- Q.S water-soluble colorants
- 125 g water
- 500 g caster sugar
- 185 g pasteurized egg whites
- 150 g melted dairy butter
- 3 g dehydrated egg whites

MANUFACTURING PROCESS

Blend the white almond powder and powdered sugar in a food processor, then sieve the mixture. Add 185 g pasteurized egg whites and coloring. Mix well. Cook sugar and water at 120°C. When the sugar reaches 115°C, beat the 185 g pasteurized egg whites and dehydrated egg whites in second gear until frothy. At 120°C, drizzle the cooked sugar over the frothy whites at medium speed, then cool at maximum speed to 50°C. Mix some of the Italian meringue with the almond-sugar mixture, whites and colorants to soften the mixture. Pour this mixture into the remaining Italian meringue, then "macaroon" to make the mixture fall. Arrange macaroons on baking sheets or Silpat. Bake at 140°C/150°C for 12 to 15 minutes, depending on the oven. Leave the macaroons to cool on wire racks before garnishing with the following mixture:

AZELNUTS MACAROON FILLING

- 500 g UHT cream
- 80 g invert sugar
- 6 g gelatin 200 bloom
- 450 g ivory couverture
- 160 g Pellorce & Jullien azelnuts paste.

Bring the cream to the boil with the invert sugar. Add powdered gelatin and hazelnut paste. Pour in batches (4-5 times minimum) over the Ivory couverture to create an elastic core, the sign of an emulsion in progress. Blend to perfect the emulsion, pour into a stainless-steel tray and filter on contact. Let stand for 24 hours, then garnish macaroons.

AZELNUTS PASTE 4/4 = 1 KG
CARTON OF 6
REF: 1439

