



PISTACHIO MACAROONS



ÉTABLISSEMENT ASC - 445 avenue de la Rasclave - 13821 LA PENNE SUR HUVEAUNE

Téléphone : 04 86 33 21 77 - Email : contact@pellorce.com

Société par Action Simplifiée au Capital de 575.000 €
RCS MARSEILLE 83 4129 561 - SIRET 834 129 5610 0017

www.pellorceetjullien.com



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
- Q.S green coloring.

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:

PISTACHIO MACAROON FILLING

- 500 g UHT cream
- 80 g invert sugar
- 6 g gelatin 200 bloom
- 450 g ivory couverture
- 140 g Pellorce & Jullien pistachio paste
- 10 g pure Alsace kirsch (optional)

Bring the cream to the boil with the invert sugar. Add powdered gelatin and pistachio paste. Pour over the Ivory couverture to create an emulsion. Add the pure Alsace kirsch and blend to perfect the emulsion. Pour into stainless-steel tubs and filter on contact. Let stand for 24 hours, then garnish macaroons.

PISTACHIO PASTE 4/4 = 1 KG
CARTON OF 6
REF: 1437

