

SAVOUR



CHAMPAGNE MACARONS

Pane

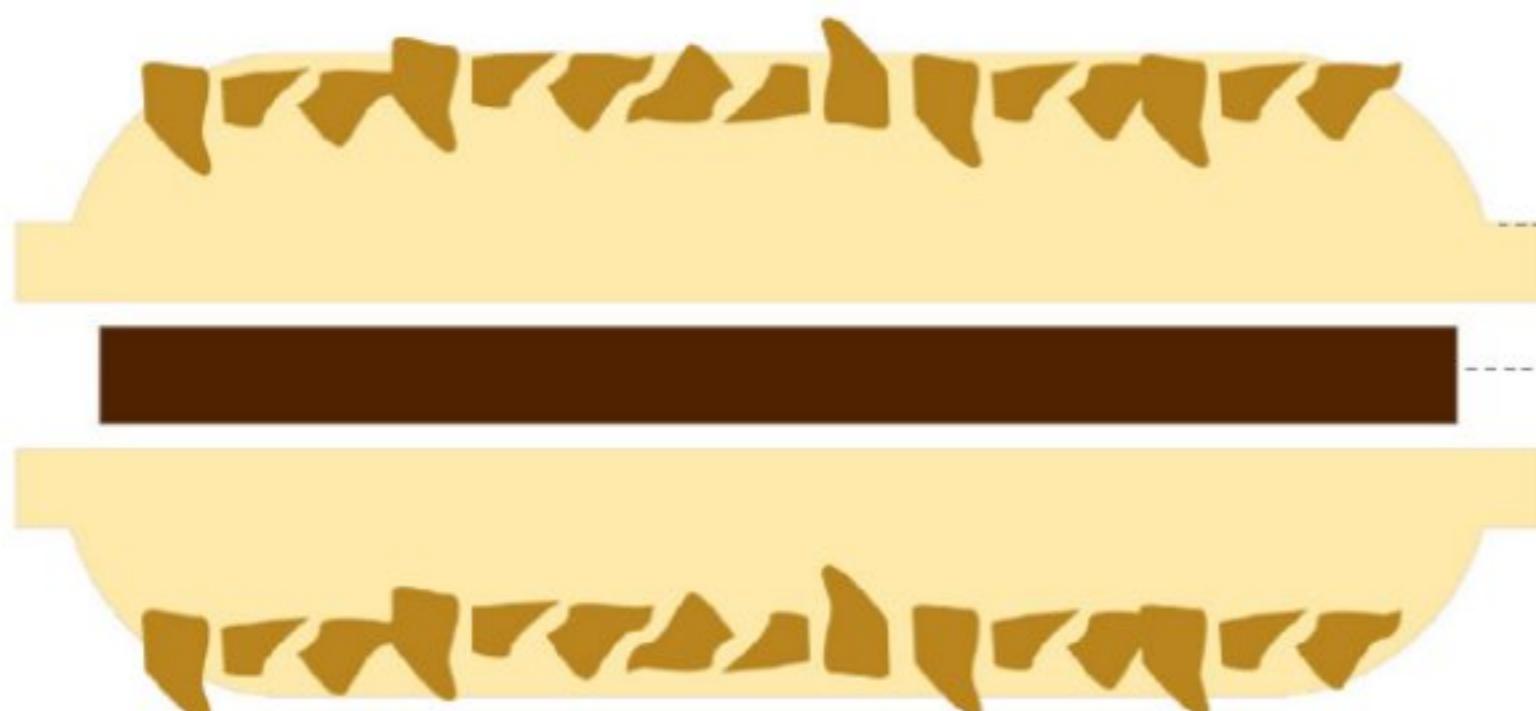
RECIPE BY

KIRSTEN TIBBALLS

Dazzle your guests with these lavish champagne macarons, filled with a punchy ganache and finished with a sparkling shine.



BEGINNER



-- MACARON SHELLS a)

MACARON SHELLS

CHAMPAGNE GANACHE



40 MINS



MAKES 80

MACARON SHELLS

INGREDIENTS

265g (9.3502) icing (confectioners') sugar 265g (9.3502) almond meal 265g (9.3502) caster (superfine) sugar 65g (2.2902) water 95g (3.3502) egg whites (A) pinch of cream of tartar 4 drops AmeriColor yellow gel colour 100g (3.5302) egg whites (B) QS Callebaut paillete feuilletine, crushed
95g (3.35oz) egg whites (A)
pinch of cream of tartar
4 drops AmeriColor yellow gel colour
100g (3.53oz) egg whites (B)
QS Callebaut paillete feuilletine, crushed

EQUIPMENT

blender or food processor Q stand mixer spatula plastic scraper Silpat Macaron mat or baking paper half size aluminium baking tray disposable piping bag 8mm round piping tip or 10mm piping tip

- [plastic scraper](#)
- [Silpat Macaron mat or baking paper](#)
- [half size aluminium baking tray](#)
- [disposable piping bag](#)
- [8mm round piping tip or 10mm piping tip](#)

METHOD

Combine the icing sugar and almond meal in a blender or food processor. Grind until you achieve a fine powder but ensure it doesn't become a paste. Sieve through a drum sieve into a large mixing bowl and set aside. Whisk the egg whites (A) and cream of tartar in the bowl of a stand mixer. Start slow and gradually increase the speed. In a medium saucepan, cook the water and sugar to 118°C (245°C). Ensure you don't stir the mixture once it boils. When the sugar syrup reaches 118°C, pour the sugar syrup over the softly whipped egg whites to make an Italian meringue. Pour the mixture down the side of the bowl, ensuring it doesn't hit the whisk. Continue to whisk until the meringue cools to 50°C (122°F). While the motor is still running, add 4 drops of the yellow colouring to the meringue and mix to combine.

Place the egg whites (B) into the bowl with the sifted icing sugar and almond meal. Mix with a spatula to form a relatively firm paste. Incorporate half of the meringue into the almond paste mixture and mix together before folding in the remaining meringue. Combine with a dough scraper until the mixture is supple and shiny, being careful not to overmix. The mixture is ready when it begins to flatten out after 2 minutes.

METHOD CONT...

Preheat the oven to 150°C before piping the macarons. Prepare a Silpat Macaron mat on top of an aluminium tray. If you don't have a Silpat mat, using a pencil, mark circles 3cm in diameter onto a sheet of baking paper. Flip the baking paper over and place on top of an aluminium tray. Transfer the mixture to a disposable piping bag fitted with a 10mm piping tube. Pipe the macarons at an angle onto the circle templates. When piping, leave 1cm between the nozzle and the shell, pipe, stop and pull away. Tap the tray on your bench to level out the macarons. Sprinkle the crushed pailleté feuilletine over the macarons. Bake at 150°C (302°F) for 5 minutes, then turn the oven down to 140°C (285°F) and continue to bake for approximately 10 minutes. Allow to cool. You can store the shells for up to 3 months in an airtight container.

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CHAMPAGNE GANACHE

INGREDIENTS

750g (26.4602) champagne or sparkling wine 42g (1.4802)
caster (superfine) sugar 70g (2.4702) cream 35% fat 20g
(0.7102) liquid glucose 400g (14.1102) Callebaut 841 Power
milk couverture 41% 35g (1.2302) inverted sugar 67g (2.3602)
unsalted butter, room temperature

20g (0.7102) liquid glucose

400g (14.11oz) Callebaut 841 Power milk
couverture 41%

35g (1.23oz) inverted sugar

67g (2.36oz) unsalted butter, room
temperature

METHOD

Bring the champagne to a boil and reduce to 250g. Add the sugar and bring to a boil again. In a separate saucepan, boil the cream and glucose. Place the inverted sugar and milk chocolate in a bowl and pour the boiling champagne over the chocolate mixture. Emulsify with a stick blender. Pour the boiling cream and glucose mixture over the chocolate and combine with a stick blender. Allow to cool to 34°C. Incorporate the softened butter and emulsify again with a stick blender. Cover with plastic wrap touching the surface of the ganache. Leave at room temperature for 2-3 hours.

EQUIPMENT

- digital thermometer stick
- stick blender
- plastic wrap

SPRAYING

INGREDIENTS

INGREDIENTS METHOD Place some of the alcohol in a jar and add the gold metallic.

QS 100% pure alcohol or 70-90% alcohol. Mix together by placing the lid on and shaking. Shake well.

metallic gold powder & QS metallic gold powder and transfer to a spray gun. When spraying, spray at a low pressure so it doesn't move the macarons or remove any EQUIPMENT pailleté feuilletine. Spray the shells at a distance of 30cm to ensure an even coating. spray gun ASSEMBLY METHOD EQUIPMENT Transfer the ganache to a disposable piping bag fitted with a disposable piping bag 12mm round nozzle and pipe the ganache onto the O 12mm round piping tip macaron shell. Place another shell on top and gently press

EQUIPMENT

- [spray gun](#)

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ASSEMBLY

EQUIPMENT

- [disposable piping bag](#)
- [12mm round piping tip](#)

METHOD

Transfer the ganache to a disposable piping bag fitted with a 12mm round nozzle and pipe the ganache onto the macaron shell. Place another shell on top and gently press

down. Repeat this until you have completed your macarons.