

PASSION MATCHA MACARON

TEA MATCHA GANACHE MONTÉ, PASSION CREMEUX, HAZELNUT PRALINÉ, MACARON



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Passion Matcha (Green Tea) Macacon Recipe

Green Tea Macaron / French Method (Makes 60 Shells/30 Cookies)

4 ea. (120g) egg whites, room temp

1 ounce (30g) sugar

1/2 tsp (2gr) cream of tartar or a few drops lemon juice (it stabilizes the meringue)

4.2 ounces (125g) almond meal

8 ounces (240g) powdered sugar

1.5 tsp (4 grams) tea Matcha powder

Water base green leaf food coloring (optional).

In the food processor, turn into fine powder the almond meal, powdered sugar and Matcha. Pass through a fine sieve and store in a dry place. In a stand mixer fitted with the whisk attachment, beat room temp egg whites with cream of tartar and one-third of the sugar on medium speed. Let it run and keep it on the foamy stage for as long as needed. Set speed to high and beat until stiff peaks adding remaining sugar gradually and food coloring if desired. Transfer meringue in a large pastry bowl and fold in half of the dry ingredient – add remaining powders and continue folding until just combined. Macaronage: with the help of a soft dough scraper – scrape down the sides of the bowl; rotating it coming across the bowl smashing the batter. Repeat this step until the batter turns glossy and ribbon forms. Pipe out macaron using a 0.40-inch (10mm) diameter plain pastry tip over 2 half sheet (11 5/8" x 16 1/2") silicone baking mat. Tap over the counter and leave macaron to dry out for 40 minutes or more.

Conventional oven: bake at 350°F (180°C) for 13 to 14 min. Let cool and carefully remove from the mat using a small off set spatula.

Convection oven: Set oven temperature to 325°F (160°C).

Passion Fruit Macaron

4 ea. (120g) egg whites, room temp

1 ounce (30g) sugar

1/2 tsp (2gr) cream of tartar or a few drops lemon juice (it stabilizes the meringue)

4.2 ounces (125g) almond meal

8.3 ounces (250g) powdered sugar

2 tsp (5g) passion fruit powder (optional)

Water base yellow food coloring.



Tea Matcha Ganache Monté

1.4 cups (350g) heavy cream
1 Tbsp (12g) corn syrup or glucose
1 Tbsp (12g) honey inverted sugar
1/3 ounce (9grams) tea Matcha powder
4.7 ounces (140g) white chocolate.

Bring half of the heavy cream, corn syrup and inverted sugar to a simmer and add tea Matcha. Pour hot liquid in white chocolate; let sit a minute and blend. Add remaining chilled heavy cream; blend well and chill overnight. Beat on high until soft peaks. Do not over work.

Passion Fruit Cremeux

0.4 cup (90g) passion fruit puree
0.6 cup (115g) sugar
2 ea. (100g) eggs
10 Tbsp (145g) butter, cubed and chilled
1.5 gelatin sheet (3 grams), soaked in cold water and well drained.

Bring to a quick boil the passion fruit puree, sugar and eggs on medium heat; whisking constantly. Remove from heat – transfer into a narrow container and blend in gelatin. Cool to 140°F (60°C) and blend in butter giving a great emulsion; chill.

Praliné (Hazelnut Spread)

7 ounces (150g) whole almonds
7 ounces (150g) whole hazelnuts*
8 ounces (200g) sugar
0.3 cup (70g) water.

*Praliné can be 100% hazlenuts.

Using Caramel a-sec- Method (caramel without water)

Toast nuts. Cook sugar only in a hot frying pan to caramel stage. Toss in warn nuts, turn heat off and transfer onto a silicone baking mat to cool. In a running food processor, blend caramelized nuts with a pinch of salt until it turns into paste. Chill leftover for weeks.

Macaron Assembly

Spread a thin layer of hazelnut spread onto each yellow macaron shell. Pipe out a thin ring of tea Matcha ganache over the hazelnut spread. Fill up the center with passion cremeux. Sandwich with the green tea macaron shell. Wrap up finished macaron and chill one nite before eating. Macaron can be refrigerated for up to 5 days or freeze for weeks. Enjoy!

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