

## *The macaroons*



For about 50 macaroons (100 shells)

### **Macaroons :**

240g icing sugar  
240g almond powder  
100g egg white

240g sugar  
80g water  
100g egg white  
Food coloring

*Mix and sift the icing sugar and the almond powder.  
Mix roughly the powders and the first part of the egg white.*

*Cook the water and the sugar to 117°C and pour on the colored egg white to realize an italian meringue.  
When the meringue is warm, add the powders, mix slowly and whisking until the mixture becomes stiff and shiny.*

*Pipe directly on a plate with a silicone baking mat. ,  
Leave to stand for 30 minutes to form a skin then bake in the oven for 12 minutes at 150°C.*

### **Vanilla crèmeux**

155g milk  
155g cream  
15g powdered milk  
50g sugar  
50g egg yolk  
4g gelatin  
20g water  
2 vanilla pods

*Infuse the milk, the cream, the powdered milk and the vanilla pods.*

*Let inflate the gelatin in the water*

*Mix the sugar with the egg yolk.*

*Cook the crèmeux like an english cream (85°C) whisking all the time.*

*Add the gelatin and refrigerate the custard to 4°C.*

*Whisking the warm custard and use it directly.*

<p><i>Tonka Crèmeux</i></p> <p>155g milk 155g cream 15g powdered milk 50g sugar 50g egg yolk 4g gelatin 20g water 1 tonka bean</p>	<p><i>Banana Crèmeux</i></p> <p>150g flamboyant banana 175g cream 15g powdered milk 50g sugar 50g egg yolk 4g gelatin 20g water</p>	<p><i>Strawberry Crèmeux</i></p> <p>150g fraises 160g crème 15g poudre de lait 50g sucre 50g jaunes 4g gélatine 20g eau</p>
<p><i>Exotic Crèmeux</i></p> <p>150g exotic puree 160g cream 15g powdered milk 75g sugar 50g egg yolk 4g gelatin 20g water</p>	<p><i>Mango Crèmeux</i></p> <p>150g mango puree 175g cream 15g powdered milk 50g sugar 50g egg yolk 4g gelatin 20g water</p>	<p><i>Beetroot Crèmeux</i></p> <p>155g beetroot puree 155g cream 15g powdered milk 30g sugar 50g egg yolk 4g gelatin 20g water</p>
<p><i>Lavander Crèmeux</i></p> <p>155g milk 155g cream 15g powdered milk 50g sugar 50g egg yolk 4g gelatin 20g water 10g lavender flowers</p>	<p><i>Lemon Crèmeux</i></p> <p>100g lemon juice 5g lemon zest 165g sugar 15g starch 135g egg 85g butter 35g Ivory Couverture 1,5g gelatin powder</p>	<p><i>Mint Crèmeux</i></p> <p>155g milk 155g cream 15g powdered milk 50g sugar 50g egg yolk 4g gelatin 20g water 10g mint leafs</p>

**Montage :**

Take of the macaroons from the sheets, prépare the equipment ...

Garnish the macaroons in the middle.

Dispose the second macaroon delicately by lightly rotating.