

Ivoire Blackcurrant Macaron




VALRHONA
Let's imagine the best of chocolate®

IVOIRE BLACKCURRANT MACARON

An original *L'École Gourmet Valrhona* recipe

MAKES APPROX. 30 MACARONS

MACARON MIXTURE

150g Finely ground almonds
150g Icing sugar
150g Caster sugar
100g Egg whites (50g + 50g)
50g Water

MACARON MIXTURE

Sift together the finely ground almonds and the icing sugar.

Cook the caster sugar and water at 110-112°C then whisk the first 50g of egg whites with the sugar syrup.

Beat until the mixture is lukewarm.

Add the remaining 50g of unbeaten egg whites to the beaten whites.

Combine with the dry ingredients and mix energetically using a spatula until a ribbon forms.

Use a piping bag with an 8mm nozzle to pipe the macarons onto baking paper and bake in a fan oven at 140°C for 12-13 minutes.

IVOIRE AND BLACKCURRANT GANACHE

150g Whipping cream 35%
300g **IVOIRE 35% chocolate**
135g Blackcurrant pulp

IVOIRE AND BLACKCURRANT GANACHE

Heat the cream and melt the **IVOIRE 35%** chocolate.

Pour the warm cream over the melted **IVOIRE 35%** chocolate in three batches to make a ganache.

Finish by adding the blackcurrant pulp.

Stir well to ensure a perfect emulsion.

Store in the refrigerator for several hours, then lightly whip the ganache to obtain the correct consistency.

ASSEMBLY

- Pipe a layer of ganache onto the flat side of a macaron half and stick another macaron half on top.
- Press together lightly.
- You can store these macarons in the freezer.