

# Yuzu macarons



  
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# Yuzu macarons (with a cocoa or white shell)

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 40 macarons.

## YUZU MACARONS (COCOA SHELL)

125g Finely ground almonds  
150g Icing sugar  
25g **COCOA POWDER**  
50g Egg whites  
150g Caster sugar  
50g Eggwhites  
50g Water

## YUZU MACARONS (WHITE SHELL)

150g Finely ground almonds  
150g Icing sugar  
50g Egg whites  
150g Caster sugar  
50g Egg whites  
50g Water

## INSPIRATION YUZU GANACHE

115g Whole milk  
10g Acacia honey  
380g **INSPIRATION YUZU**

### MACARONS

To make cocoa macarons: Blend together the sifted ground almonds, icing sugar and the bitter **COCOA POWDER**.

To make white macarons: Blend together the sifted ground almonds and icing sugar.

Cook 150g sugar and water at 110-112°C and pour over the 50g previously beaten egg whites.

Beat until the mixture is lukewarm.

Add the 50g of egg whites that have not been whipped.

Mix with the dry ingredients 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.

### INSPIRATION YUZU GANACHE

Heat the whole milk and honey then pour a third of the mixture over the melted **INSPIRATION YUZU**. Mix vigorously, then add another third the same way.

Blend with a hand blender and incorporate the final third as you do so.

Place some plastic wrap on the mixture's surface and store in the refrigerator for at least 3 hours.

## ASSEMBLY

Turn over the baked and cooled macarons.

Fill them with ganache using a piping bag and assemble them in pairs.

Macarons can be stored in the freezer.

### *Chef's tip*

Remember to take the ganache out of the refrigerator at least 30 minutes before assembling your macarons so that it is easier to pipe out.