



Yuzu macarons



**VALRHONA**
Let's imagine the best of chocolate®

Yuzu macarons (with a cocoa or white shell)

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 40 macarons.

YUZU MACARONS (COCOA SHELL)

125g Almond flour
150g Confectioner's sugar
25g **COCOA POWDER**
50g Egg whites
150g Sugar
50g Egg whites
50g Water

YUZU MACARONS (WHITE SHELL)

150g Almond flour
150g Confectioner's sugar
50g Egg whites
150g 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 almond flour, confectioner's sugar and the bitter **COCOA POWDER**.

To make white macarons: Blend together the sifted almond flour and confectioner's sugar.

Cook 150g sugar and water at 230-235°F (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 285°F (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.