

# VANILLA MACARONS



Vanilla pods



Vanilla extract



Vanilla powder

## INGREDIENTS

*Preparation: 35 min. Baking: 23 min. For 20 macarons.*

### Macaron dough

- 250 grams of blanched whole almonds
- 250 grams of icing sugar
- 76 grams of egg whites
- 2 grams of tonka bean powder
- 280 grams of Italian meringue
- +/- 20 grams of Madagascar Bourbon vanilla powder
- 10 grams of water
- 10 grams of titanium oxide

### Vanilla filling

- 30 grams of caster sugar
- 195 grams of glucose
- 450 grams of whipping cream (1)
- 3 grams of salt
- 150 grams of whipping cream (2)
- +/- 12 grams of vanilla extract L200
- 15 grams of cocoa butter
- 30 grams of fresh butter



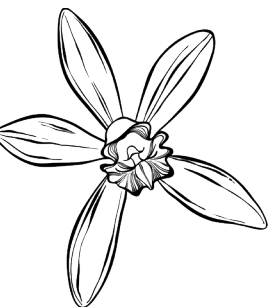
.....

## STEPS TO FOLLOW































.....



1. In a food processor, blend the almonds and icing sugar. Add egg whites, vanilla powder, tonka bean powder, titanium oxide mixture and water. Add the Italian meringue then “Make a macaron dough”.
2. Infuse the whipping cream (1) with the vanilla extract. In a saucepan, bake the caster sugar, glucose, salt and whipping cream (2) at 105°C. Slow the baking process with the vanilla cream infusion, add the cocoa butter, cool to 30°C and stir in the softened butter. Pipe using a pastry bag and leave to harden (oven door open) for 10 minutes at 145°C. Bake at 155°C (door closed) for 13 minutes. Leave to cool then assemble the macarons.



# EQUIVALENCY INDEX

APPLICATIONS	PRODUCTS	RECOMMENDED DOSAGES PER LITRE OR PER KILO
    	<b>PREMIUM</b> Vanilla pods	Dosage to adapt according to the size and variety of pods used.
  	<b>PRESTIGE</b> Bourbon Vanilla pearl	2 to 5 grams
   	<b>PRESTIGE</b> Cœur de Vanille	3 to 5 grams
     	<b>PREMIUM CLASSIQUE</b> Vanilla extract 400	3 to 6 grams
     	<b>PREMIUM CLASSIQUE</b> Vanilla extract 200	6 to 12 grams
  	<b>CLASSIQUE</b> Bourbon Vanilla paste	+/- 20 grams
  	<b>PREMIUM</b> Vanilla powder	+/- 4 grams



CREAMS & MOUSSES



CHOCOLATES



BISCUITS



ICE CREAMS



YOGURTS &  
DAIRY DESSERTS



PASTRY



GANACHES