



Sweet aurora

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# MACARON CAKE

## INGREDIENTS

### MACARON SHELL

- MACARON SHELL
- 300G ALMOND POWDER 300G ICING SUGAR
- 110G EGGWHITES 2
- 60G SUGAR 1
- 110G EGGWHITE 1
- 300 SUGAR 2
- 100G WATER
- FOOD COLOR

### STRAWBERRY JAM

- 500G STRAWBERRIES FROZEN
- 200G SUGAR
- 5G PECTIN NH
- 20G LEMON JUICE
- 4PIECES GELATIN

### WHIPPED GANACHE

- 200G HOT CREAM
- 1P VANILLA
- 120G WHITE CHOCOLATE
- 4P GELATIN( 8G)
- 320G COLD CREAM

## PREPARATION

### Macaron shell

- In a mixing bowl, work together with a spatula: eggwhite 2, icing sugar and almond powder, reserve on the side.
- in the Kitchen aid bowl, whip up the eggwhite 1 and sugar 1, and food color until nice and fluffy, then bring the speed down to medium low.
- at the same time, in a small pot, bring the water +sugar 2 up to 117C.
- when the syrup is ready, pour slowly on the eggs whipping in the mixer, then bring the speed on medium high and let whip until the temperature goes down to 40C.
- add the almond mixture in the meringue and work it with the spatula until the right texture. pipe the macaron dots down on the baking sheets on cooking trays, let them dry for 20 min until the top isn't sticky anymore.
- preheat the oven at 180C, cook the macaron for 20 +/- at 135C.

### Strawberry jam

- warm up in a pot the strawberry purée and half of the sugar, mix with a hand mixer, add the pectin and rest of the sugar while whisking.
- bring to a boil for 30seconds and take off the stove.
- add the gelatin( already softened in cold water) and lemon juice.
- cool down overnight. Use when cold.

### Whipped ganache

- warm up the cream til boiling point with the vanilla
- pour over the chocolate, gelatin( rehydrated)
- mix
- add the cold cream
- rest overnight in the fridge
- whip up the next day like a chantilly