



Heart Macarons with Raspberry Ganache

Overview

Difficulty: Hard

Servings: 28 pieces

Preparation Time: 45 minutes

Cooking Time: 40 minutes

Ingredients

Macaron Shells

50g Sugar

100g Egg Whites

120g Ground Almond

200g Icing Sugar

2 Drops Red Colouring for Light Pink Shells

4 Drops Red Colouring for Pink Shells

Raspberry Ganache

20ml Cream

125ml Raspberry Puree

40g Softened Butter

210g Chocolate

1. Methods for Macaron Shells

Step 1

Sieve the icing sugar into a mixing bowl. Add the ground almond powder, mix evenly and set aside.



Step 2

In a Kitchen Machine mixing bowl, add the egg whites, and start whisking. Gradually add in sugar, and add red colouring.

For light pink shells, use 2 drops of red colouring. For darker pink shells, use about 4 drops of red colouring, or according to your preference!



Step 3

Whisk until a firm peak is formed.

If using OptiMUM Kitchen Machine, select the 'Egg White' function on the SensorControl Plus and whisk using M/A speed setting. The Kitchen Machine will stop automatically when firm peak is reached.



Step 4

In a large mixing bowl, fold the ground almond/icing sugar mixture into the meringue, until well mixed. Transfer the batter into a piping bag.



Step 5

Create a template for the heart-shaped macaron shells on a piece of baking paper and place it on a baking tray. Then place a clean piece of baking paper over the template.



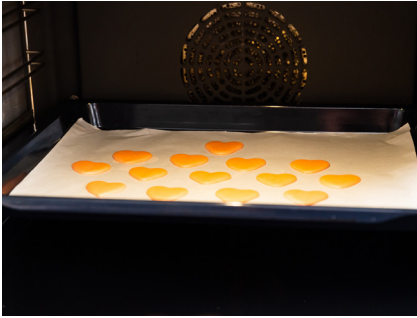
Step 6

Pipe the batter on the heart shapes. Starting on the top left stroke down, and then from the top right stroke down. Once template is filled, tap the tray hard on a flat surface to release bubbles. Let them rest for at least 30 minutes.



Step 7

Bake in the oven, at 150°C for 10 minutes with 4D Hot Air mode.



Step 8

When done, take the macaron shells out of the oven and leave them to cool completely.



2. Methods for Raspberry Ganache

Step 9

In a pot, add the cream and raspberry puree. Boil the puree while whisking constantly.



Step 10

In a mixing bowl, add the chocolate and fold in the hot raspberry puree until well mixed and a ganache forms. Set the ganache aside for 30 minutes.



Step 11

Add softened butter to the ganache, and blend until smooth with a hand blender. Transfer the ganache into a piping bag.



Step 12

Pipe the ganache onto half of the macaron shells.



Step 13

Sandwich the macaron shells and press lightly together to form a complete macaron.

