



Pierre Hermé Mogador Macaron

 Gluten Free

READY IN



45 min.

SERVINGS



70

CALORIES



104 kcal

DESSERT

Ingredients

- ☐ 50 g butter
- ☐ 70 servings liquefied" egg whites. egg whites will lose their elasticity if you sit them in the fridge) for several days, preferably a week. (refer to my notes above
- ☐ 110 g liquefied" egg whites
- ☐ 4 g approx. food coloring red
- ☐ 2 g approx. food colouring blue
- ☐ 300 g ground almonds
- ☐ 300 g icing sugar
- ☐ 500 g chocolate (I used Valrhona Jivara)

- ☐ 250 g passion fruit pulp (obtained from approximately 10 passion fruits)
- ☐ 70 servings passionfruit ganache
- ☐ 300 g caster sugar
- ☐ 75 g mineral water

Equipment

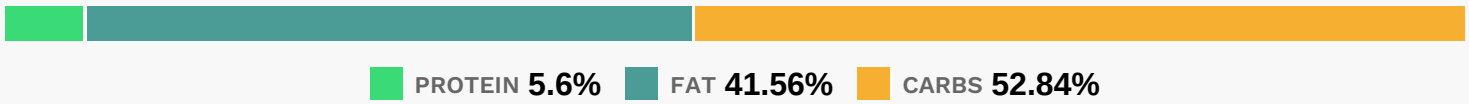
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ double boiler
- ☐ baking pan

Directions

- ☐ Bowl 1: Sift together the icing sugar and ground almonds. Stir the food colouring into the first portion of liquefied egg whites and pour into a well in the bowl of icing sugar and ground almonds. Bring the water and sugar to boil at 118°C. When the syrup reaches 115°C (this was too late for me while making half the recipe, I began to whisk the whites at 105°C), simultaneously start whisking the second portion of liquefied egg whites to soft peaks. When the sugar reaches 118°C, pour it over the egg whites.
- ☐ Whisk and allow the meringue to cool down to 50°C, then fold it into the almond-icing sugar mixture. While folding, work from the centre outwards, making sure to incorporate all the colour evenly. By the time you are done folding the macaron shell mixture should look shiny. Spoon the batter into a piping bag fitted with a plain tip No. 8 nozzle. Pipe rounds of batter about 3–3.5 cm in diameter on a baking tray lined with parchment paper.
- ☐ Bake in a preheated oven at 180°C for 12–15 minutes. Once baked, slide the parchment off the baking sheet and once the macarons have cooled, peel them off the paper. For the ganache, chop the chocolate and put it into a bowl and place it over a double boiler to soften. Pull it off the heat.
- ☐ Pour passionfruit pulp that has come to a boil over it and let it sit for a minute before beginning to whisk it gently. Next, whisk in pieces of butter at room temperature. Once

everything is incorporated, transfer to a piping bag (do not cut the tip) and clip the end. Refrigerate until firm enough to pipe on to the macarons. Finally, fill the macarons with the ganache, and refrigerate for 24 hours before serving. If the weather is too hot, the macarons might show signs of condensation when they're removed from the fridge. To combat this, let the macarons come to room temperature in an air-conditioned room.

Nutrition Facts



Properties

Glycemic Index:3.18, Glycemic Load:4.84, Inflammation Score:-1, Nutrition Score:1.1956521682441%

Nutrients (% of daily need)

Calories: 104.49kcal (5.22%), Fat: 5.19g (7.99%), Saturated Fat: 1.95g (12.21%), Carbohydrates: 14.86g (4.95%), Net Carbohydrates: 13.53g (4.92%), Sugar: 12.83g (14.25%), Cholesterol: 1.54mg (0.51%), Sodium: 11.42mg (0.5%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.71mg (1.57%), Protein: 1.57g (3.15%), Fiber: 1.32g (5.29%), Iron: 0.44mg (2.44%), Magnesium: 9.69mg (2.42%), Copper: 0.05mg (2.31%), Vitamin B2: 0.04mg (2.13%), Manganese: 0.04mg (1.8%), Vitamin C: 1.37mg (1.66%), Vitamin A: 76IU (1.52%), Phosphorus: 14.17mg (1.42%), Potassium: 41.16mg (1.18%), Calcium: 11.85mg (1.18%), Selenium: 0.8µg (1.14%)