



Sweetpea Patisserie x TLC
~ Cooking jamming Workshop ~

French chestnut macarons with
Marron cream

A: For macarons:

(Makes about 1 dozen small macarons)

61 g almond flour
81 g powdered sugar
46 g egg whites
1 g egg white powder
0.7 g finely ground sea salt
27 g granulated sugar
Green food coloring

B: For marron cream:

(enough to fill 12 small macarons)

90g chestnut puree, sweetened
45ml heavy (whipping) cream
30g unsalted butter, softened
1 tsp. rum (optional)

How to:

A. For macarons:

1. In a large bowl, sift together the almond flour, powdered sugar and salt. Set aside. In the bowl of an electric mixer, add the egg white and the egg white powder. Whip in medium speed until egg whites start to increase in volume.
2. When the egg whites are almost fully whipped and very fluffy, slowly start adding the sugar, sprinkle it in. After all the sugar is incorporated, continue to whip the meringue in high speed now until stiff peaks have formed. This is when we will add the food coloring.
3. Add the dry ingredients to the meringue and with a spatula, fold the meringue into the dry ingredients. This is called “macaroner” and is also a tricky part. It is better to fold slowly and test a couple of macarons because it is possible to over fold this mixture. We are looking for a shiny mass. It will only take about no more than 50 strokes. Pipe the mass onto half sheet pans lined with silpats. lavender leaves.



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4. Let them sit at room temperature for about 30 minutes so they dry. We want the tops to not stick to our finger when we touch them. This will ensure a crack-free macaron.
5. Have your oven preheated at 150C degrees. Bake one sheet pan at a time positioning it in a middle rack. Bake for about 8 minutes and rotate sheet pan to ensure even baking. We are looking for a mass that spreads a little but not too much otherwise our macarons will be flat. It should take about 14 minutes but that depends on the oven. It is better to bake it slowly so no browning occurs.
6. Remove them from the oven and slide the silpat onto a cold surface. Let them cool on the silpat.

B: For rose petal jam swirled Mascarpone cream::

1. Place the chestnut puree in a small mixing bowl, use an electric mixture or simply a wooden spoon to cream the puree until light and creamy.
2. Add in the softened butter, whisk to incorporate.
3. Whip the heavy cream with the icing sugar to soft whipped, gently fold into the chestnut mixture.
4. Spoon the filling into a pastry piping bag fitted with a plain round piping tip.

To assemble:

Pipe about 2 tsp. of the filling on a macaron and top with another one that is similar size.

~~Bon Appetite~~