

**Sweetpea Patisserie x Lady Qooza  
~ Cooking jamming Workshop ~**

**Chocolate Macaron with  
Passion Fruit-Milk Chocolate Ganache**

**Ingredients:**

**A: For macarons:**

(Makes about 1 dozen small macarons)

62.5 g almond flour  
7.5g cocoa powder  
112 g powdered sugar  
50 g egg whites  
12.5 g granulated sugar  
1/4 tsp. lemon juice  
1 g finely ground sea salt

**B: For passion fruit-milk chocolate ganache:**

(enough to fill 15-18 small macarons)

75g milk chocolate (use the best one you can find! We use Valrhona here)  
30g passion fruit puree  
15g heavy (whipping) cream  
12g butter, softened

**How to:**

**A. For macarons:**

1. In a large bowl, sift together the almond flour, powdered sugar, cocoa powder and salt. Set aside. In the bowl of an electric mixer, add the egg white and the lemon juice. 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 and looks glossy. Do not over whip or your meringue will be too dry!
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 heavy cream and the passion fruit puree in a small sauce pan over medium heat, bring it to just under a boil.
2. Pour the hot cream mixture to chopped chocolate, let it sit without stirring for 30 seconds, then stir to have a smooth ganache.
3. Let it cool a bit, add in the soft butter and whisk to emulsify. Place in a piping bag fitted with a plain round piping tip.

### **To assemble:**

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

*~~Bon Appetite~~*