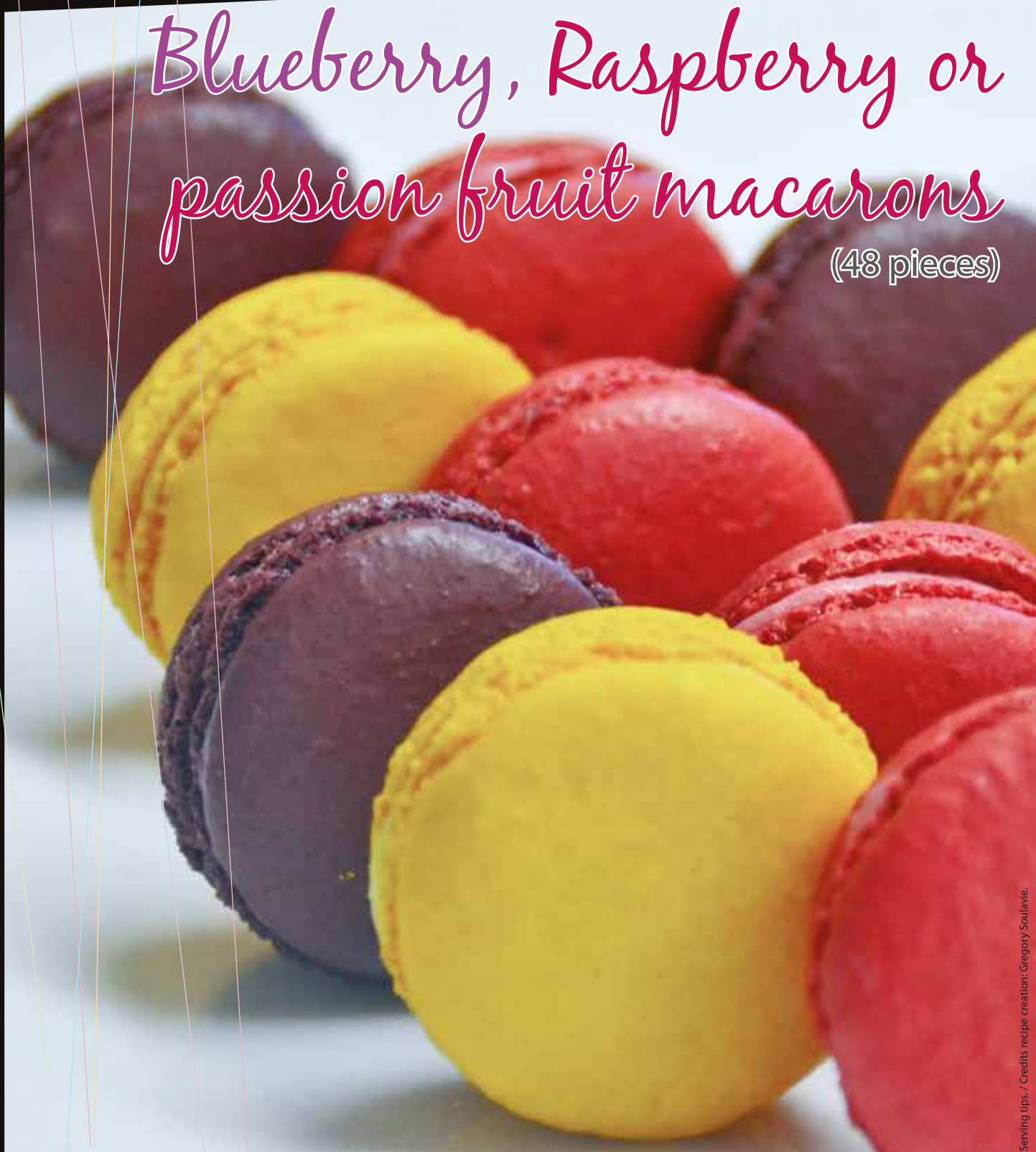


# Blueberry, Raspberry or passion fruit macarons

(48 pieces)



Serving tips. / Credits recipe creation: Gregory Soulavie.

LÉONCE BLANC BLUEBERRY, RASPBERRY, PASSION FRUIT PUREES



Frozen Tub  
1 kg






# Blueberry, Raspberry or Passion fruit macarons

## Purple, red or yellow macaron

Almond powder	200 g
Icing sugar	200 g
Egg whites	80 g
Liposoluble purple colouring	8 g
Liposoluble red colouring	8 g
Liposoluble yellow colouring	10 g
Water	51 g
Caster sugar	215 g
Egg whites	85 g
Dried egg whites	0,76 g

**INTO THE FOOD PROCESSOR** mix the almond powder with the icing sugar. **ADD** the egg whites and the colouring. **IN A SAUCEPAN** heat the water with the caster sugar at 120°C/248°F. **WITH A BEATER**, whisk the egg whites with the foamy dried eggs. **POUR** the boiled sugar on the egg whites. **COOL** down at 45°C/113°F. **MIX** some Italian meringue on the macaron base by three times. **MACARONER** and lay on a silicon sheet. **BAKE** at 145°C/293°F for 10 minutes.

## Blueberry, raspberry or passion fruit compote

 Frozen blueberry puree <b>Léonce Blanc</b>	560 g
 Frozen raspberry puree <b>Léonce Blanc</b>	560 g
 Frozen passion fruit puree <b>Léonce Blanc</b>	560 g
Caster sugar	35 g
NH pectin	7 g
Xanthane gum	6 g

**HEAT UP** the blueberry, raspberry or passion fruit puree at 60°C/140°F in a saucepan. **ADD** the caster sugar mix with the pectin. **BOIL**. **COOL DOWN** and mix with the Xanthane gum.

## Blueberry, raspberry or passion fruit Butter cream

Blueberry compote	280 g
Raspberry compote	280 g
Passion fruit compote	280 g
White fondant	200 g
Butter	200 g
Butter	130 g

**WITH A FLAT BEATER**, mix the compote with the white fondant. **ADD** 200g of softened butter and blanch with a whip. **POUR** 130 g of warm butter on the butter cream and emulsify the whole.

## ASSEMBLY

**FILL** the macaron with the blueberry, raspberry or passion fruit butter cream.  
**PLACE** some blueberry, raspberry or passion fruit compote in the middle.

