

# Chocolate and raspberry macaron dessert



LEONCEBLANC-PRO.COM

Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC RASPBERRY PURÉE



Pouch  
 1 kg






## Macarons

[to make with your regular recipe]

- 90 chocolate macarons 3 cm in diameter.
- 60 chocolate macarons 6 cm in diameter.
- Whipped dark chocolate ganache [over 70 %].
- Tempered melted chocolate.

## Raspberry cream

Gelatine Gold - 200 Bloom	22 g
 <b>Léonce Blanc</b> raspberry purée	1 kg
Whole egg	700 g
Granulated sugar	650 g
Unsalted butter	1 kg

**SOAK** the gelatine in cold water.

In a saucepan (or pasteuriser), **COMBINE** the Léonce Blanc raspberry purée, eggs and sugar.

**HEAT** over a moderate heat constantly whisking.

At 85°C, **HEAT** for 2 minutes.

**REMOVE** from the heat, cool for 5 minutes while blending with a hand blender.

**ADD** the diced butter to emulsify.

Pour into a tray, cover with film and chill for at least 4 hours.

**TURN OVER** 30 macarons 6 cm in diameter and 30 macarons 3 cm in diameter.

**PIPE** the raspberry cream with a plain nozzle in the centre of the macarons.

**PIPE** the whipped ganache around the raspberry cream on the macarons using a petit four nozzle.

**COVER** each macaron with its other half and press together lightly. Chill.

On an acetate sheet, **MAKE** a tempered chocolate circle 3 cm in diameter and place a small macaron half (3 cm) in the chocolate, pressing down lightly.

**LEAVE TO COOL** at room temperature for 20 minutes, then chill.

On the serving plate, **ARRANGE** the large macaron and sit the smaller chocolate coated macaron on top.

