

Iced macarons with a clock design

WILLIAMS PEAR AND STRAWBERRY MARBLE ICE CREAM



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

LÉONCE BLANC STRAWBERRY, PEAR AND LEMON PURÉES



Frozen
 or ambient
 1 kg



Macarons


Sifted tant pour tant (equal parts ground almonds + icing sugar)	900 g
Egg whites	165 g
Caster sugar	450 g
Water	110 g
Egg whites	165 g
Powdered egg white	2 g
Natural strawberry red colouring	

PREPARATION:

Combine and sift the tant pour tant mixture. Put the caster sugar in a saucepan with the water and cook over a low heat. When the sugar is at 114°C, start beating the egg whites in a mixer bowl with the powdered egg white at medium speed keeping them soft. When the sugar reaches 118°C, remove from the heat and pour over the whites in the mixer bowl with the machine on. Add the red colouring. Stop the mixer at 50°C. Fold in the tant pour tant mixture and the remaining egg whites. Combine and work the mixture as little as possible. Pipe onto a tray covered with baking paper using a plain no. 8 nozzle. Pipe single macarons 8cm in diameter. Leave the dough to crust if it seems too soft. Bake at 170°C for 12 to 16 minutes, in a fan oven. Adapt the time to your oven. Remove from the oven. Turn the macarons over on a rack and remove the baking paper.

Strawberry ice cream

(makes 2695g)



Whole milk (1 litre)	1036 g
Powdered skimmed milk	127 g
Crème fraîche (35% fat)	550 g
Sugar	270 g
Combined stabiliser for ice cream	10 g
Invert sugar	54 g
Glucose powder DE 36/39	108 g
 Léonce Blanc strawberry purée	540 g

PREPARATION:

Defrost the strawberry purée the day before at 4°C. Combine the sugar and the stabiliser, mix well, then add the glucose powder. Mix well. Put the whole milk in a pasteuriser or a saucepan over a low heat. At 25°C, add the milk powder. Mix well. At 35°C, add the crème fraîche. Mix well. At 45°C, add the invert sugar then the sugar, stabiliser and glucose mixture. Mix well. Heat to 85°C for 3 minutes, then cool quickly to 4°C. Blend and leave the mixture for at least 4 hours and no more than 16 hours. Before churning, add the defrosted **Léonce Blanc** strawberry purée and blend well. Turn out and freeze.

Fruity pear sorbet

(makes 1535g)

Water	270 g
Caster sugar	140 g
Sorbet stabiliser	5 g
Glucose powder	100 g
 Léonce Blanc pear purée	1 kg
 Léonce Blanc lemon purée	20 g

PREPARATION:

Defrost the pear purée the day before at 4°C. Combine the sugar and the stabiliser, mix well, then add the glucose powder. Mix well. Put the water in a pasteuriser or a saucepan then at 45°C add the mixture (sugar/stabiliser/powdered glucose). Mix well then pasteurise at 85°C for 3 minutes. Cool as quickly as possible to 4°C then blend well. Refrigerate for at least 4 hours and no more than 16 hours. Before churning, add the **Léonce Blanc** pear purée and blend. Immediately after churning, turn out and freeze.

Assembly

Using a clock stencil, decorate half the macarons with the spray gun. In a frozen mixing bowl, use an ice cream spatula to combine the strawberry ice cream and the pear sorbet keeping both products clearly visible through the marbling. On a chilled tray covered with guitar sheets, use the ice cream mixture to create circles 8cm in diameter and 1.5cm high. Smooth and freeze immediately. On the undecorated upturned macarons, put a dot of ice cream and then a circle of marbled ice cream. Top with a dot of ice cream and cover with the decorated macarons. Freeze.

