

Chef Benoît Pagliardini's Macarons Vanille

This is the recipe for the delicious vanilla cookies we made in Chef Benoît Pagliardini's class. When you attend his class, you are given this recipe, and Chef B has kindly made it available to all our members by letting us publish it here.

To make macarons, you'll need a good mixer, a small pot, one or more baking sheets, parchment paper, a piping bag with round nozzle and a candy thermometer, as well as an immersion blender and kitchen scale if you have one. Note that Chef B's measurements are in grams and celsius, so you might need your translator app or calculator handy as well. He recommends making the ganache ahead of time to refrigerate overnight or at least an hour or so before baking, giving it time to chill well. Enjoy!! —Marci Montgomery

Macaron Shells

Ingredients

- 187 gr almond flour
- 187 gr confectioner's sugar
- 62 gr egg white
- 4 gr food colorant (if using)
- 46 gr water
- 187 gr sugar
- 75 gr egg white

Process

- Preheat the oven to 350 degrees Fahrenheit
- Using a food processor, mix the almond flour with the confectioner's sugar for 10 seconds. This creates the "tant pour tant," which is a French expression for this equal-parts mixture.
- In a mixer, start whipping the 75 gr egg white.
- Place the regular sugar in a pot and add water to check that the weight is correct. (In class and in his recipe, Chef B will refer to this as "scaling.") Heat the water and sugar to 120 degrees celsius (248 degrees Fahrenheit) to create a hot sugar syrup.
- When the egg whites are foamy, start adding the heated syrup little by little and keep whisking until it cools down. This creates an Italian Meringue.
- Take the mixer bowl in your hand and add the "tant pour tant" into the Italian meringue. Then carefully add the unbeaten 62 gr egg whites and colorant, if using, with a spatula, folding gently until smooth and glossy.
- Using a piping bag fitted with a round tip, pipe batter onto prepared sheet trays (i.e., lined with parchment paper) in rounds that are about 1 inch in diameter, spaced about 1^{1/2} inches apart. As you pipe, hold bag perpendicular to the baking sheet, and flick the tip of the bag as you finish each cookie to minimize peaks.
- Bake between 12-14 minutes.
- Cool and pair macaron shells of similar size for filling, one facing up, one facing down.

Ganache Vanille

Ingredients

- 100 gr heavy cream
- 20 gr trimoline
- 290 gr white chocolate
- 30 gr butter
- 15 gr vanilla paste

Process

- Bring the cream, vanilla paste and trimoline to a boil and pour over the white chocolate.
- Using an immersion blender, mix until combined.
- Let it cool down to 40 degrees celsius, then add the butter and mix again.
- Let the ganache rest in the fridge until set.

For Macarons

- Remove the ganache from the fridge and place it in a piping bag with a rounded tip.
- Pour a small amount of ganache on the bottom macaron shell (flat side up) and finish the macaron with another shell (flat side down) to make this beautiful French sandwich cookie.