Recipe

Mango, Bergamot & Basil Macaron Cake



Miquel GUARRO Les vergers Boiron Chef Ambassador





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By Miquel GUARRO

Makes 12 macarons

Mango puree Les vergers Boiron Bergamot puree Les vergers Boiron Passion fruit puree Les vergers Boiron







MACARON SHELL

White Opalys Chocolate 33%	375 g	Melt the chocolate and cocoa butter.
Cocoa Butter	30 g	Mix with the oil.
Grape Seed Oil	180 g	Maintain at 40°C. Pre-crystallize at 26°C.
		Coat the macaron molds

BASIL BISCUIT (For a 60 x 40 cm baking sheet with a 1 cm thickness)

Egg yolk	50 g	Whisk the egg yolks, sugar, and basil oil.	
00 /	_	Meanwhile, whisk the egg whites with the sugars.	
Granulated sugar		In a food processor, blend the flours and basil until a smooth green	
Egg white	140 g	Gently mix ¾ of the whipped egg whites with the yolk mixture, then fold i the powders, followed by the remaining whipped egg whites. Bake on a baking sheet with Silpat and a frame of 1.5 cm high.	
Granulated sugar	60 g		
Invert sugar	15 g		
T45 flour	_		
Almond powder			
Fresh basil leaves	25	Freeze.	
T45 flourAlmond powder	15 g 85 g 20 g 25	Bake on a baking sheet with Silpat and a frame of 1.5 cm high. Dry convection oven, 185°C, 10–12 minutes, with the door closed. Cool to room temperature.	

ALMOND PRALINE

Almond PralineCocoa Butter	30 a	Melt the cocoa butter and mix it with the praline. Spread over the biscuit to a thickness of 0.3 cm and freeze. Cut out 5 cm diameter discs.
		Keep frozen.

MANGO BERGAMOT CREAM

Bergamot puree _____ 55 g

Sugar	130 g 2,5 g 35 g	Mix the sugar, pectin, and gum dry. Gradually add the mixture to the mango puree while whisking vigorously. Cool to below 80°C, then add the milk protein. Slowly add the coconut oil, blending. Gradually add the mango/bergamot mixture, blending until smooth. Achieve a homogeneous texture. Mold and freeze.
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BERGAMOT GEL

Sugar	2,8 g 75 g 140 g 24 g	Mix the sugar and agar-agar. Heat with water and puree, boil for 10 seconds. Off the heat, add the gelatin. Grate the zest on top. Blend into a smooth gel. Transfer to a piping bag. Mold about 8-9 g per piece.
MANGO 50% MOUSSE Carob gum Mango puree Gelatin mass (1/5) Coconut oil Pasteurized egg white Sugar Trehalose Albumin Xanthan gum	265 g 30 g 22,5 g 135 g 35 g 35 g 1,2 g	Add the gum to the puree and blend. Heat to 50°C, then add the gelatin. Add the melted coconut oil and emulsify. Cool to 35–38°C. Heat the egg whites, sugar, trehalose, albumin, and xanthan gum to 60°C, then whip. Gently fold into the base. Transfer to a piping bag.
Sugar	80 g 5,2 g 225 g 40 g 55 g 40 g 1,5 g QS	Mix the pectin, sugar, and dextrose dry. Gradually add to the purees, whisking. Add the glucose, invert sugar, and bring to a boil. Add the citric acid, food coloring, and stop the cooking. Dissolve the gelatin. Strain through a fine sieve, cover with plastic wrap to avoid contact with air, and cool. Use at 40-45°C.
NOTES		

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