

Red pepper and raspberry jelly macaroons

Recipe for 25 macarons



Description

Macaroons with a smooth and crisp shell, slightly colored orange and stuffed with a red pepper and raspberry jelly.

Note

Keep your macaroons in the freezer in an air-tight container so they retain their freshness. They will take a few minutes to thaw.

Ingredients

For the red pepper and raspberry jelly

- 125 Ml Red pepper purée
- 375 Ml Raspberry puree
- 5 Leaf(ves) Gelatin
- 0.50 Unit(s) Lemon juice
- 75 Gr Sugar

For the macaroons

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 3 Drop(s) Yellow food coloring
- 2 Drop(s) Red food coloring
- 50 Gr Sugar

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **295 F°**

Preparation

Place the red peppers on a baking sheet and then roast at 425°F (215°C) for 45 minutes. They should take a charred color and be easy to peel.

Peel the peppers, remove the seeds and then blend them until smooth.

Use a raspberry purée, often sold frozen in most markets. Make sure it is thawed before using.

Macaron shell preparation

The day before making this recipe, separate the egg yolks and whites. Keep the whites at room temperature in a sealed container.

In a food processor mix the almond powder and icing sugar for one minute, then pass through a tamis.

In the stand mixer, place the egg whites with a pinch of salt and whip until they form peaks, then add the sugar and continue to mix until the mixture unsticks from the sides of the bowl. Mix the egg mix with the almond and sugar mix with the help of a spatula. Add the coloring. Once well combined, transfer to a piping bag.

On a baking sheet with parchment paper, pipe out the macaron mix into little circles and let them air dry for 5-10 minutes, then cook in the oven for 7 minutes, rotate the baking sheet and continue to cook for another 5 minutes.

Red pepper and raspberry jelly

In a sauce pot, heat the raspberry purée with the sugar and bring close to a boil. Strain the excess water from the rehydrated gelatin by squeezing with your hands. Add to the raspberry purée and whisk until dissolved.

Remove from the heat and then add the red pepper purée. Cover with plastic wrap in a container, making sure that it is at least 5mm thick across the surface, not too thick either or it will take a long time to set.

To serve

place a teaspoon of filling with the help of a piping bag onto each macaroon closing with a second macaroon, twisting to close.

Bon appétit!