

Salted Caramel Macaron |

Recipe for 30 macarons

Description

A shell of macaroon soft and brittle at once, garnished with a creamy caramel with fleur de sel.

Note

Always keep your macaroons in an airtight container in the refrigerator if you eat them the same day, or freeze it you plan to enjoy them later.

Ingredients

For the macaroons

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Sugar

For the creamy caramel with salted butter

- 75 Gr Sugar
- 25 Gr Butter
- 3 Gr Sea salt flakes
- 80 Gr Cream 35%
- 2 Unit(s) Egg yolk
- 1 Leaf(ves) Gelatin
- 125 Gr White chocolate

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **310 F°**

Compose your macaroons

Cool macaroons shells and garnish with salted butter creamy caramel.

Preparation of shells

The day before, separate the whites from the yolks and keep the whites at room temperature in an airtight container. In the cutter, put the almond powder and the icing sugar, mix it for a minute and pass it through a sieve. In the bowl of a kitchen aid mixer begin whipping the egg whites with a pinch of salt. Whip them until they get fluffy and start detaching from the sides of the bowl. At this stage add in the sugar and continue whipping for a few minutes until it thickens and gets shiny. Combine the egg whites with the remaining dry ingredients by folding it with a spatula. Mix a little bit more rapidly in the end until you get a smooth, almost toothpaste like, texture. Fill a pastry bag lined with a small plain tip with this mixture. Pipe the mix into little discs on a baking sheet lined with parchment paper. Dry for 5 to 10 minutes and then bake for 12 to 15 minutes.

Preparation of creamy caramel with salted butter

In a large saucepan, place water, glucose, sugar and heat until a blond color. In a saucepan, boil the cream, butter and sea salt. Deglaze the caramel using this mixture. Mix until a homogeneous texture. Add the egg yolks and whisk. In a large bowl, place the white chocolate. Pour caramel mixture over white chocolate and stir with a wooden spoon. Place the cream thus obtained on a

baking sheet and set aside in the refrigerator until the desired texture.

Bon appétit!