Cassis Macarons

Chef Name: Chef Anne Ng – Bakery Lorraine

Amt	Unit (gm/oz)	Ingredient Name
		For Cassis Ganache
200	g	Cassis Puree
10	g	Lemon Juice
210	g	Dark Chocolate
185	g	Butter
		• Bring puree to a boil. • Pour over dark chocolate and let sit for a minute to melt chocolate. • Finish with butter and lemon juice. Let set.
		For Cassis Macarons
150	g	Almond Meal
150	g	Powdered Sugar
55	g	Egg White (1)
150	g	Sugar
45	g	Water
55	g	Egg White (2)
Pinch		Water Soluble Purple Food Color

PROCEDURES:

- In a clean bowl, mix together almond meal, powdered sugar and egg white (1) until it forms a thick paste.
- Have egg white (2) ready in a mixing bowl with the whisk attachment.
- Meanwhile, in a saucepot, cook sugar and water to 112°C. Start whisking egg white (2) on high at this point. Keep cooking sugar syrup till 118°C.
- When egg whites (2) is at soft peaks, slowly pour hot sugar syrup in. Whisk until cool.
- When meringue is cool and fluffy, add to almond meal mixture in 3 additions, being careful not to overmix.
- Put batter in a piping bag with a plain round tip and pipe rounds of the same size.
- Give the sheet tray a light tap to knock out any air bubbles and let sit at room temperature until a light skin forms on the surface of the cookies.
- When you can run your finger over the cookies without them sticking to you, they are ready to be baked.

- Bake at 300°F for 12 mins, rotating at the halfway mark.

- Let cookies cool and fill with ganache.