# The Macaron Master Presents... Advanced Macaron Filling Recipes

Chai Vanilla Macaron Ganache Mascarpone Cream Liqueur Sensation Tangy Lemon Curd

by Zaneta Lizurek

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# The Macaron Master: Advanced Fillings



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# A Message From the Author

**Mmm...macarons!** There is something thrilling about the macaron that makes other pastries seem ... well, a little dreary.

These domed sandwich confections come in a boundless array of colours, from tantalising pastels, to sultry shades of purple, raspberry and black.

The macaron is made from two cookies, sandwiched together with a layer of ganache, buttercream, jam or – *as you'll see* - mascarpone filling. Trust us – mascarpone may seem an odd choice but it tastes heavenly!

Along the bottom of each cookie is a small layer called the 'foot' which looks a lot like a ruffled skirt. But be warned. Beneath the cute shape and vibrant colours lies what can be a temperamental personality! Macarons can misbehave for the most skilled of chefs. And that's where *The Macaron Master* comes handy!

#### A Perfect Supplement To The Macaron Master

This special report is a supplement to *The Macaron Master*. *The Macaron Master* is an illustrated, comprehensive guide to help you master this naughty but oh so delectable little cookie sooner and without losing your sanity!

*The Macaron Master* is for those macaron enthusiasts who don't want to waste their time, money and energy on unproven recipes. If you want to master the macaron then you should invest in this guide. <u>Click here</u> to purchase your copy.

#### **Advanced Macaron Filling Recipes**

Here you'll find my special collection of advanced macaron filling recipes and some expert tips to help you create pretty and delicious macarons.

As you will see, there are even some sneaky shortcuts and if you're pressed for time then our shortcuts will make your day. However, to experience maximum taste sensation be sure to follow the full recipe – your taste buds will thank you!

Happy Baking!

Zaneta

#### <u>www.TheMacaronMaster.com</u> Create Bakery-Quality Macarons For Pleasure & Profit

# Advanced Filling #1 Chai Vanilla Ganache

# **RECIPE #1: Chai Vanilla Macaron Ganache**



" I am addicted to Chai latte! I sip mine with creamy organic soy and honey. I buy loose tea when possible otherwise unbleached tea bags as I believe they are a healthier alternative. Laugh and behold, I still rip the bags open so I can watch the black tea and exotic spices unfurl and dance in my warm mug.

One day I tried making my own chai tea with the freshest of ingredients and was beyond myself. Lip-smackingly delicious! Then I thought 'how about...' and the recipe below was born! I hope you enjoy it!"

#### What You Need

#### Ingredients

100g white chocolate, finely grated 100ml double cream 1 tablespoon honey 2 black tea teabags\* Seeds scraped from 1 vanilla bean (optional)

#### Spices\*

1 ½ teaspoons ground ginger 1 teaspoon ground cinnamon 1-2 teaspoons ground cloves 4-5 cardamom pods 10-15 fennel seeds 2-3 star anise ½ teaspoon ground nutmeg (optional)

#### Utensils

Small stainless steel pot A medium sieve Spoon for stirring

#### SHORTCUT:

Simply get two Chai teabags and you can skip all the spices and the tea

#### Chai Vanilla Macaron Ganache



Pour the cream into a small pot, add all the spices, and slowly heat over a gentle heat until hot, stirring constantly. Do not boil the cream mixture! (NOTE: Skip spices if taking the shortcut)



Remove from heat, stir in honey and vanilla seeds and add the two black tea teabags. Now let the mixture sit on the kitchen bench for 30 minutes to infuse. (Replace the tea bags with two Chai tea bags if taking the shortcut)

#### Chai Vanilla Macaron Ganache



Heat the mixture again, then strain it when you add it to the grated chocolate. Let the mixture sit for 3-5 minutes, then stir until smooth.

### **QUICK TIP:**

If the chocolate has not fully melted, place the bowl over a pot of simmering water and heat gently until smooth.

That's it!

Now, simply cool the mixture in the refrigerator until firm. If you have made macaron shells already, then pipe the filling onto one half of a macaron shell and sandwich with the other half.

*This is the part I don't enjoy:* waiting. 'Aged' macarons taste so much better, so remember to refrigerate your macarons for 24 hours before you give in to temptation!



# Advanced Filling #2 Mascarpone Cream



# **RECIPE #2: Mascarpone Cream Liqueur Sensation**



"Mascarpone cheese is simply divine! It's a favourite ingredient in many Italian recipes. Many people don't realise that almost anyone can make this fancy cream cheese at home. And let me tell you, homemade mascarpone is wickedly delicious!

Here I will show you how to make it yourself and turn it into a delicious macaron filling! Of course, you can probably just go out and grab a tub from your local food boutique, but mascarpone cheese can be sinfully expensive! And nothing beats homemade food. So, before you try the shortcut, give the

#### What You Need

#### Ingredients

250ml double cream 50g icing (confectioner's) sugar or caster sugar A splash of your favourite liqueur (like Kahlua, Tia Maria, Amaretto) 1/4 teaspoon tartaric acid 1 tablespoon filtered water

#### Utensils

Small stainless steel bowl and a pot Colander or strainer Spoon for stirring Cheesecloth, butter muslin or a coffee/tea filter Thermometer (recommended)

COOL TIP: If you don't have a cheesecloth you can use a clean cotton shirt you no longer need!

Mascarpone Cream Liqueur Sensation



Combine tartaric acid with filtered water in a small cup, must be completely dissolved. Set aside.



Place the cream in the stainless bowl set over a pot of barely simmering water, add the sugar, and heat gently to 90°C (194°F), stirring often. Take the bowl off the heat. If you don't have a thermometer handy, just get the cream as hot as you can without boiling.



## Mascarpone Cream Liqueur Sensation



Stir in dissolved tartaric acid, continuing to stir gently until the cream thickens and begins to curdle, covering the back of the spoon. Now you can mix in the liqueur.



Place a dampened cheesecloth inside the colander and pour the mixture inside. Let it drain for an hour. **Once it has cooled completely,** cover with cling wrap and refrigerate overnight for the filling to become firm.

## Mascarpone Cream Liqueur Sensation

#### Finally...

Pipe the filling onto one half of a macaron shell and sandwich with the other half. Alas, you still need to refrigerate the macarons for 24 hours before serving.

Yes, I know, they look so good, waiting is such a nuisance!

#### SHORTCUT:

In a hurry? You can skip the four steps above... Simply sweeten 150g of store-bought mascarpone cream with superfine sugar, add 1-2 tablespoons of lemon juice and a splash of your preferred liqueur. Stir well. Enjoy!

#### EXTRA TIP:

To make mascarpone cream, simply skip the addition of sugar and liqueur.



# **RECIPE #3: Tangy Lemon Curd Macaron Filling**



"Lemon flavour gives a lift to my day! A few drops of lemon juice mixed with water helps to detoxify and cleanse your body. You can also use it to flavour your macaron fillings! Now most macarons are filled with ganache, buttercream or even fruit jam. That's why I love this recipe so much - it's different and it makes my macarons taste zesty and bracing! I am talking about lemon curd.

Beside the smooth velvety texture and the rock-your-taste-buds flavour, it also makes use of all those extra egg yolks that I always end up with after baking the macaron shells. So, a sensational win-win for all!"

#### What You Need

#### Ingredients

3 Egg Yolks 75g Caster Sugar 50g Unsalted Butter, Chopped (no butter substitutes!) Zest + Juice of 1 Lemon

#### Utensils

Small stainless steel bowl and a pot A medium sieve Wooden spoon for stirring Whisk

COOL TIP: If you feel like making lime curd filling instead, simply substitute fresh lime juice and zest for lemon. Delicious!

#### EXTRA TIP:

Did you know that cold lemons are much easier to grate? It's true! Always grate your lemons first, and then juice them. Now lemon zest easily loses moisture if it sits too long, so grate your lemon just before using it!

# Tangy Lemon Curd Macaron Filling



Whisk all the ingredients (minus butter) in the bowl until smooth, then place over a pot of simmering water. Use a wire whisk.



Add the butter and using wooden spoon stir until it becomes thick and coats the back of the spoon. Don't boil the mixture!

## Tangy Lemon Curd Macaron Filling



Remove from heat and strain through a sieve into a clean bowl.



Cover the surface with cling wrap and cool in the refrigerator until firm.

Now, simply pipe the filling onto one half of a macaron shell and sandwich with the other half. For the fullest flavour, don't forget to refrigerate the macarons overnight then bring to room temperature before serving.. ENJOY!!

#### **TRY THIS VARIATION!**

Basil-lemon curd. Add 1 teaspoon of finely chopped fresh basil to step #2. Remove from the heat and let the mixture sit for 30-60 minutes to infuse. Bring the mixture to just under a boil again, and continue with step #3.

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# Want to become a Macaron Master?

Hopefully you have enjoyed the recipes here.

Now that you have at least three delicious filling recipes, you need to learn how to create smooth macaron shells that complement the exquisite taste inside.

Consider investing in *The Macaron Master* - it shows how to create smooth, bakeryquality macarons that look cute and taste like bites of heaven.

#### The Macaron Master shows:

- how to create luscious macarons in your own kitchen
- **the coveted tips and techniques** celebrity chefs use to create delightful macarons for glossy magazine photo shoots
- how to decorate macaron shells so their appearance reflects the decadence of each bite
- step-by-step **detailed instructions** to help you through all the important steps and phases of the entire macaron-making process
- no recipe goes into the detail that our guide does, as we're determined to give you the best possible result.

*The Macaron Master* contains recipes for big batches and very small batches – just follow the directions. Small batches are nice because you can make fresh macarons every day for visitors or simply as a special treat if you so choose.

Unlike *this* special report, the recipes in *The Macaron Master* don't call for hard to find items. You won't have to spend a weekend hunting for ingredients!

The best part is, if you love baking or are looking for a new career opportunity, then you'll love **the business section** of *The Macaron Master* that <u>shows you how</u> <u>to start your own successful macaron-making business from home!</u>

You won't find another guide as detailed and complete, while at the same time being simple, practical and easy-to-follow for all skill levels.

**Best thing...** *The Macaron Master* comes with an unconditional 100% Money-Back Guarantee – you don't risk a penny! So, what are you waiting for?

CLICK HERE TO PURCHASE YOUR COPY OF THE MACARON MASTER!

## **Macaron Templates for Perfect Macarons**

Piping perfect macaron shells or macaron domes without a template can be tricky and even some professional patisserie chefs can't do it.

#### Solution?

You're going to love this! Simply use one of *The Macaron Templates* on the next pages to pipe perfectly round macaron shells the easy way.

As you will see there are **two templates.** 

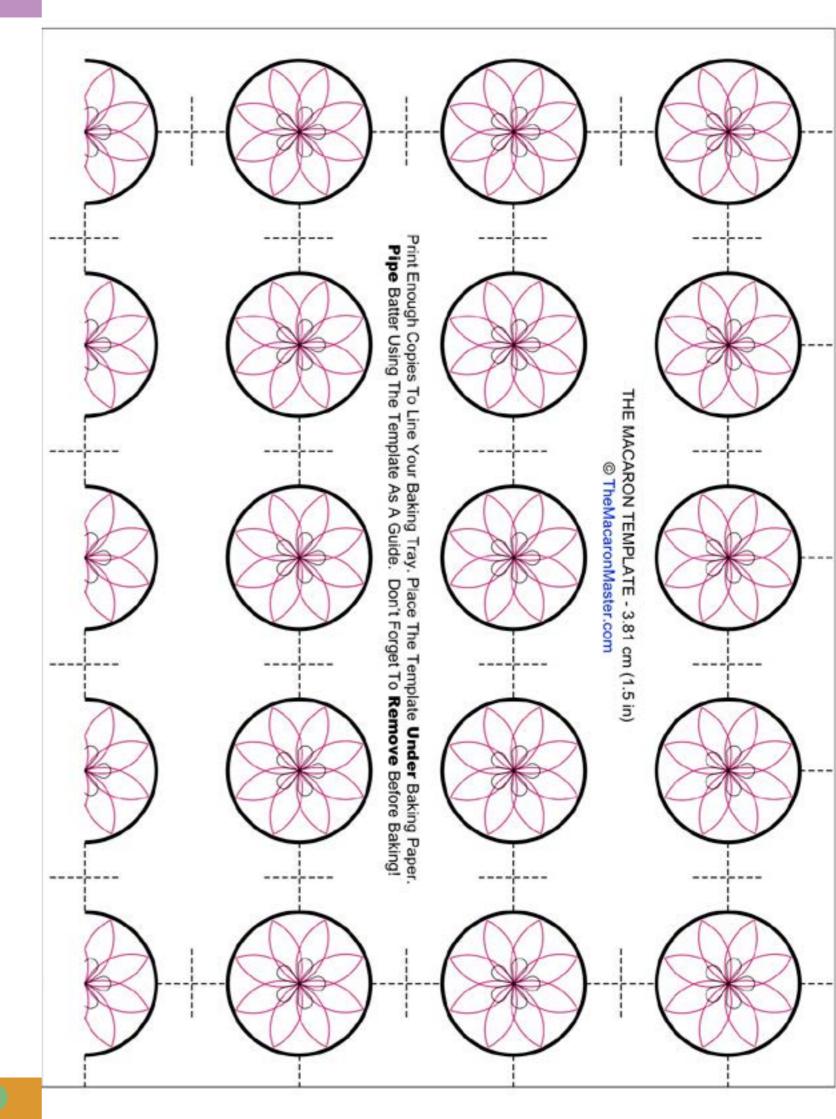
One, to help you produce small 1.5in (3.81cm) macaron shells and the other for those bigger macarons - 2in (5.08cm)!

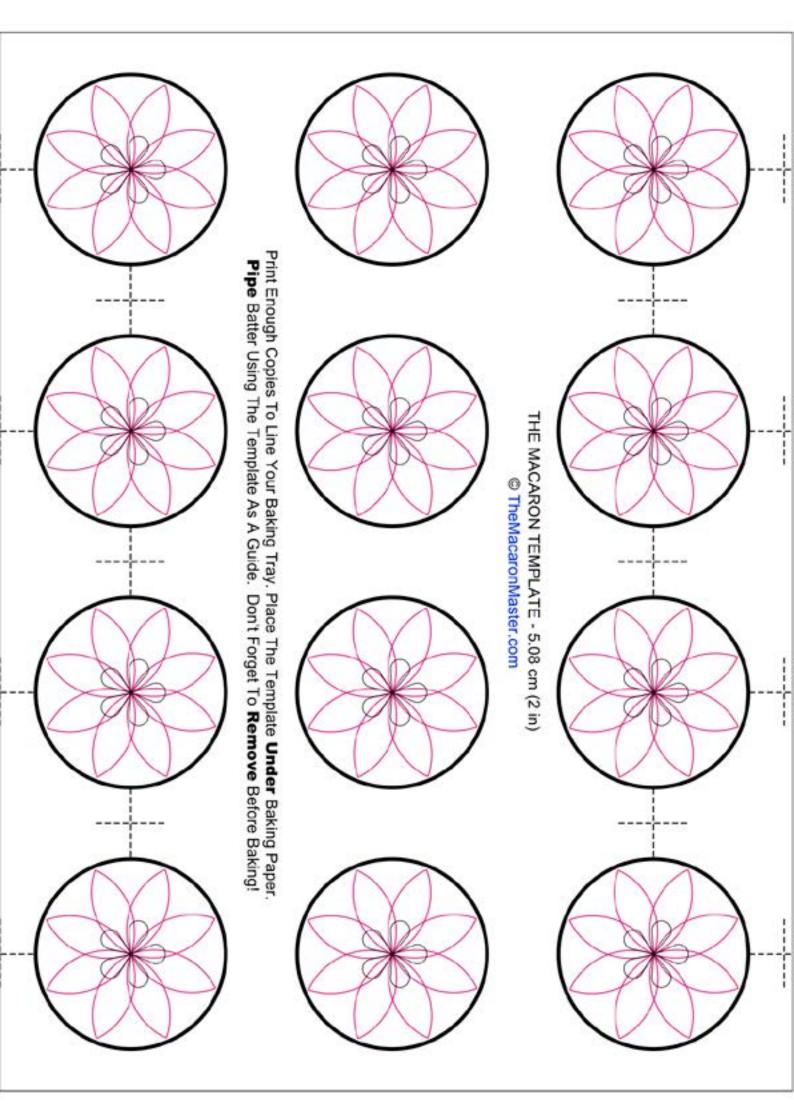
Smaller macarons look disarmingly cute and the bigger ones...well, they help you indulge for longer. YUM-YUM!!

Happy Baking!

Zaneta

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