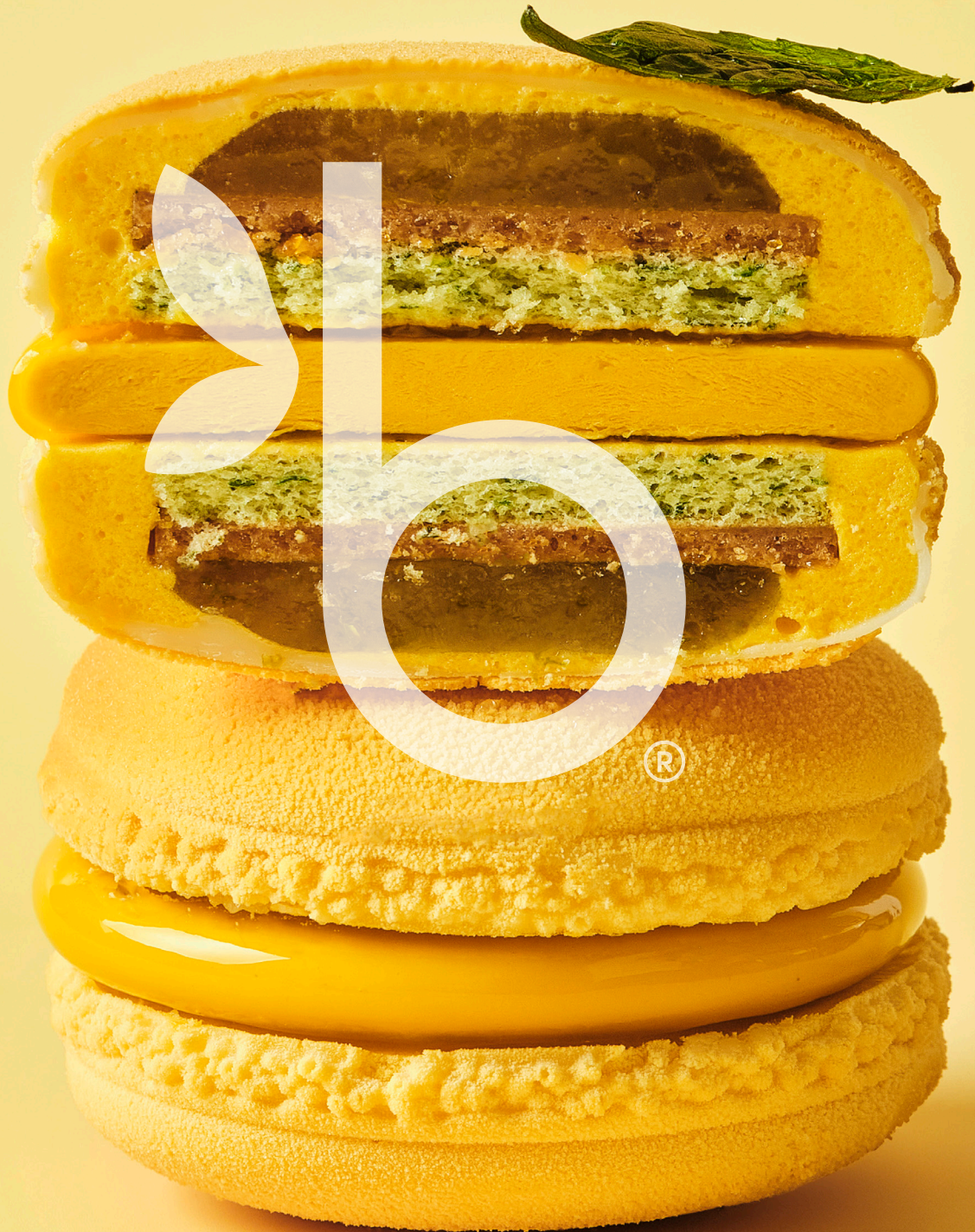


## Recipe

### Mango, Bergamot & Basil Macaron Cake

Miquel GUARRO

*Les vergers Boiron Chef Ambassador*







# Recipe

## Mango, Bergamot & Basil Macaron Cake

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
Cocoa Butter .....	30 g
Grape Seed Oil .....	180 g

Melt the chocolate and cocoa butter.  
Mix with the oil.  
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
Granulated sugar .....	25 g
Egg white.....	140 g
Granulated sugar .....	60 g
Invert sugar .....	15 g
T45 flour .....	85 g
Almond powder .....	20 g
Fresh basil leaves.....	25

Whisk the egg yolks, sugar, and basil oil.  
Meanwhile, whisk the egg whites with the sugars.  
In a food processor, blend the flours and basil until a smooth green powder is obtained. Sift.  
Gently mix ¾ of the whipped egg whites with the yolk mixture, then fold in the powders, followed by the remaining whipped egg whites.  
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.  
Freeze.

### ALMOND PRALINE

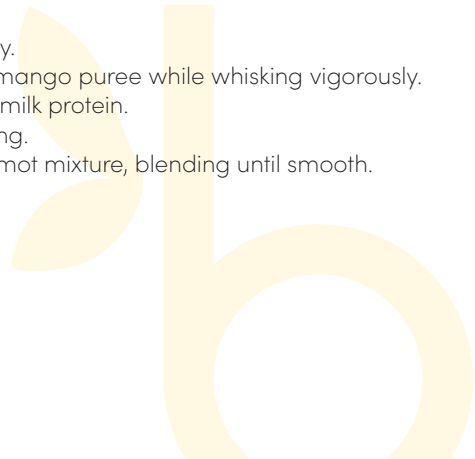
Almond Praline .....	300 g
Cocoa Butter .....	30 g

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

Sugar.....	15 g
Pectin NH .....	6,5 g
Carob gum .....	1,2 g
Mango puree .....	130 g
Milk protein.....	2,5 g
Deodorized coconut oil .....	35 g
Mango puree .....	160 g
Bergamot puree .....	55 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.





# Let's cultivate fruit excellence

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