Recipe

Mango, Bergamot & Basil Macaron Cake



Miquel GUARRO Les vergers Boiron Chef Ambassador





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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	Melt the chocolate and cocoa butter.
Cocoa Butter	30 g	Mix with the oil.
Grape Seed Oil	180 g	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 Granulated sugar Egg white Granulated sugar Invert sugar T45 flour Almond powder Fresh basil leaves	60 g 15 g 85 g	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.
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ALMOND PRALINE

Almond Praline	300 g	Melt the cocoa butter and mix it with the praline.
Cocoa Butter	30 a	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	Mix the sugar, pec Gradually add the
Pectin NH	6,5 g	Cool to below 80°
Carob gum	1,2 g	Slowly add the cod
Mango puree	130 g	Gradually add the
Milk protein		Achieve a homoge Mold and freeze.
Deodorized coconut oil	35 g	Moid and freeze.
Mango puree	160 g	
Bergamot puree	55 a	

Mix the sugar, pectin, and gum dry.

Gradually add the mixture to the m<mark>ango pu</mark>ree w<mark>hile w</mark>hisking vigorously. Cool to below 80°C, then add the mil<mark>k protei</mark>n.

Slowly add the coconut oil, blending.

Gradually add the mango/bergamot mixture, blending until smooth. Achieve a homogeneous texture.

BERGAMOT GEL

Mineral water	24 g	Mix the sugar and agar-agar. Heat with water and puree, boil for 10 seconds. Off the heat, add the gelatin. Grate the zest on top. Blend into a smooth gel. Transfer to a piping bag. Mold about 8-9 g per piece.
Bergamot zest	1	,

MANGO 50% MOUSSE

Carob gum	265 g	Add the gum to the puree and blend. Heat to 50°C, then add the gelatin. Add the melted coconut oil and emulsify. Cool to 35-38°C.
Coconut oil2		Heat the egg whites, sugar, trehalose, albumin, and xanthan gum to 60°C, then whip. Gently fold into the base.
T 1 1	35 g 35 g	Transfer to a piping bag.
Aller vees in	1,2 g	

MANGO PASSION GLAZE

Water-soluble yellow food coloring QS Gelatin mass (1/5)	Passion fruit puree Mango puree Glucose syrup DE 44 Invert sugar Citric acid solution 50% Water-soluble yellow food coloring	Gradually add to the purees, whisking. Add the glucose, invert sugar, and bring to a boil. Add the citric acid, food coloring, and stop the cooking. Dissolve the gelatin. Strain through a fine sieve, cover with plastic wrap to avoid contact with air, and cool. Use at 40-45°C.
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NOTES

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