

A top-down photograph of several macarons and passion fruits on a dark, textured wooden surface. The macarons are light beige with a dark chocolate filling. Some are whole, while others are cut in half to show the filling. Passion fruits are scattered around, some whole and some cut open to reveal the yellow pulp and seeds. The lighting is dramatic, creating strong highlights and shadows.

Tangy gianduja macarons

80 pieces

Pierre-Henry Lecompte | Pastry chef

Macaron

0.375kg almond powder
0.375kg icing sugar
0.12kg egg whites
0.004kg yellow colouring ICP011646 La Fabrique
0.004kg orange colouring ICL0384452 La Fabrique
0.3375kg sugar
0.09kg water
0.12kg egg whites

Using a paddle attachment, make an almond paste by mixing food colouring, almond powder, egg whites, and icing sugar. Prepare an Italian meringue by cooking sugar and water to 118°C, then pouring it over the egg whites while whisking. Continue mixing until the meringue cools to 40°C. Fold the almond paste with the Italian meringue using a plastic spatula. Pipe onto a Silpat mat using a single-nozzle piping bag, on a double-layered baking tray. Bake in a ventilated oven at 160°C for 12 minutes with the vent closed. Once baked, transfer onto a cooling rack and place immediately in a blast chiller.

Tangy Gianduja Ganache

0.668kg melted gianduja
0.334kg liquid cream 35%
0.004kg natural passion fruit flavouring La Fabrique
0.002kg natural lime flavouring La Fabrique

Melt the gianduja to 35°C. Heat the liquid cream to 80°C. Pour over the gianduja and create an emulsion using a rubber spatula. Incorporate the passion fruit and lime flavours. Leave to crystallise at room temperature for 4 hours, then store in a positive cold environment until the next day, covering with cling film in direct contact.

Assembly and finishing

Remove the ganache 30 minutes before use to bring it back to temperature. Transfer into a piping bag fitted with a 9mm round nozzle. Prepare the macaron shells, ensuring they are paired with matching halves. Pipe the ganache in the centre of the first macaron shell. Place the top shell and apply gentle pressure to create a uniform macaron. Store in the fridge until ready to enjoy.

Note: This ganache freezes very well without releasing excess moisture, even after assembly.

The indulgence of gianduja, combined with a tangy hint of lime and passion fruit, melts perfectly over the top.