

Cherry Blossom Macarons

Yield: 30 Macarons



Advanced

For Macarons:

Ingredients:	Amount
Egg Whites	100g
Granulated Sugar	100g
Confectioner's Sugar	150g
Almond Flour	125g
Pink Food Coloring (optional)	As Needed

For Buttercream

Ingredients:	Amount
Egg Whites	100g
Granulated Sugar	150g
Water	75g
Butter, soft	200g
Itaberco Cherry Blossom Compound (CP-202)	20g
Pink Food Coloring	As Needed

Tools

- | | |
|-----------------------------------------------------|-----------------------------------------|
| 1 Digital Gram Scale | 7 Small Sauce Pot |
| 2 Kitchen aid mixer with whip attachment | 8 2 Piping Bags |
| 3 Rubber spatula | 9 ½ inch Round Piping Tip |
| 4 Whisk | 10 Fine Mesh Sieve (for sifting) |
| 5 2 Half sheet pans with silicone baking mat | 11 Mixing Bowls |
| 6 Stove Top Burner | |

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To Prepare Macarons:

- 1** Preheat the oven to 295°F.
- 2** Set up a piping bag with a ½ inch round tip.
- 3** Set up a baking sheet with a silicone baking mat.
- 4** Mix almond flour and powdered sugar. Sift through a fine mesh sieve.
- 5** In a mixing bowl with whip attachment. Whisk on medium speed until frothy.
- 6** Add half of the granulated sugar to egg whites and whip on medium speed for 4 minutes.
- 7** Add half of remaining granulated sugar and whip for 2 minutes.
- 8** Add remaining granulated sugar and whip for two more minutes. If using food coloring, add it with the last addition of granulated sugar. The meringue should be at stiff peaks.
- 9** With a rubber spatula, fold one-third of the almond flour/confectioner's sugar mixture into the meringue.
- 10** Once incorporated, fold in the remaining almond flour mixture and continue to fold until the batter flows off the spatula to form a figure 8.
- 11** Transfer macaron batter into prepared piping bag, and pipe 1 ¼ inch circles of batter. Leave at least 1 inch in between macarons, as they will spread.
- 12** Lightly tap the bottom of the tray to flatten macarons and pop air bubbles. If there are any large air bubbles, you can pop them with a toothpick.
- 13** Allow macaron batter to rest at room temperature for 10-20 minutes, until slightly dry.
- 14** Bake at 295°F for approximately 18 minutes, rotating after 14 minutes. To check doneness, very gently try to wiggle the top of a macaron shell-- if the feet do not move, the shells are done.
- 15** Allow macarons cool completely before removing them from the tray.
- 16** Fill with **Itaberco Cherry Blossom** Buttercream.
- 17** Store in an airtight container in the refrigerator for up to 1 week. For best taste, allow macarons to come to room temperature before eating.

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To Prepare Buttercream:

- 1 Scale all ingredients separately.
- 2 In a small saucepot, combine granulated sugar and water. Cook to 116°C-118°C.
- 3 While sugar is cooking-- in Kitchenaid mixer fitted with whip attachment, whip egg whites to stiff peaks.
- 4 Carefully stream cooked sugar into whipping egg whites. Whip on medium-high speed until meringue is cool.
- 5 Add softened butter a little at a time to meringue.
- 6 Scrape down sides and continue to whip until all butter is emulsified in.
- 7 Add **Itaberco Cherry Blossom Compound (CP-202)**.
- 8 Pipe buttercream into cooled macaron shells.