

SPICY MANGO MACARON

Pastry recipe / by Guilherme GUISE



1. MACARON

Ingredients

Egg white - 270g

Sugar - 750g

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Almond powder - 750g

Granulated sugar - 750g

yellow coloring - qs

red coloring - qs

Mix and sieve the almond flour, food colorants and sugar together and add to the first part of the egg whites. Make an italian meringue: Add a bit of water to the sugar and cook it to 121°C. Whipp the egg whites and pour the hot sugar into it. Cool down the mixture by whipping it continiously and mix with the almond flour / egg whites mixture until you get the right consistency.

Pipe the batter into rounds and bake at 150°C - vent open for about 10 minutes.

2. SPICY MANGO GANACHE

Ingredients

Frozen fruit purée, sugar
added : Spicy Mango -
600g

Frozen fruit purée 100% :
Yellow Passion fruit - 75g

trimoline - 70g

Milk chocolate 50% - 450g

Heat the puree and trimoline to 50°C. Simultaneously heat the chocolate to 50°C and emulsify everything with the help of a hand mixer. Reserve until the crystallization allows you to pipe the macaron shells.

In this step