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# PIERRE HERMÉ INSPIRED MACARONS

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Course	Dessert, Snack
Cuisine	French, Italian
Prep Time	about 1 and half hours
Cook Time	about 20 minutes
Total Time	2 hours plus 24 hours
Servings	50 medium sized macarons or 72 mini macarons (about 144 shells)



## Ingredients for Shells:

### *Stage One*

- 300g ground almonds
- 300g icing sugar
- 175g dehydrated (liquified) egg whites
- 30g coffee extract (Trablit extract preferred)

### *Stage Two*

- 500g caster sugar
- 125g mineral water (it must be mineral water)
- 135g dehydrated (liquified) egg whites

## Ingredients for Coffee Ganache:

- 400g liquid crème fraiche or whipping cream (35% fat)
- 400g Valrhona Ivoire couverture or white chocolate
- 20g ground coffee

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## Other Information

*To dehydrate your egg whites: separate eggs, put egg whites into a bowl, cover in cling film and make several holes using a very sharp knife. Put egg whites into the refrigerator for at least five days (preferably one week) to dry them out. This removes the elasticity of the egg whites, making them easier to whip to soft peaks without being grainy.*



*Equipment: food processor, stand mixer, a sugar thermometer, medium-mesh sieve, a hand whisk, flexible rubber spatula, pastry brushes, baking parchment, a bain marie, fine-mesh sieve, gratin dish for the ganache, piping bags with 1 cm nozzles, and scales.*

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### **Directions for the shells:**

1. Using a food processor, grind the almonds until they are very fine.
2. Sift together the icing sugar and ground almonds using a medium-mesh sieve.
3. Stir the coffee extract into the first portion of the dehydrated egg whites.
4. Pour them over the mixture of icing sugar and ground almonds but *do not stir*.
5. Bring the water and sugar to a boil to 118°C. When the syrup reaches 115°C, simultaneously start whisking the second portion of the dehydrated egg whites to soft peaks.
6. When the sugar reaches 118°C, slowly pour it into the mixing egg whites.
7. Whisk and allow the meringue to cool down to 50°C.
8. Fold it into the almond-sugar mixture.
9. Spoon the batter into a piping bag with your plain nozzle.
10. Pipe rounds of batter about 3.5 cm in diameter (if your making bigger macarons, pipe them into rounds of about 4.5 cm in diameter), spacing them 2 cm apart on baking trays lined with baking parchment.
11. Tap the tray on the work surface.
12. Remove any remaining small air bubbles using a toothpick.
13. Leave to stand for at least 30 minutes until a skin forms on the shells. If you live in a high humidity area or it is a rainy day, this process could take longer. Keep checking them every 20 minutes. The shells should be dry to the touch and your finger shouldn't stick when touched.
14. Preheat the fan oven to 180°C (I found my oven to be too hot at 180°C and had to turn down to 160°C) then slide the trays into the oven. The macarons should NOT change colour when baking.
15. Bake for 12 minutes quickly opening and closing the oven door twice during the cooking time; the first time at eight minutes, the second time at 10 minutes.
16. Out of the oven, slide the shells to the work surface otherwise, they may continue to cook.



***For the ganache:***

1. Chop the chocolate and melt in a bowl over a saucepan of barely simmering water (or in a bain marie).
2. Bring the cream to the boil.
3. Add the ground coffee.
4. Remove from the heat and cover. Allow to infuse for a few minutes then strain through a fine-mesh sieve.
5. Pour the hot infused cream over the chocolate a third a time.
6. Using a whisk, stir to obtain a smooth ganache.
7. Transfer the ganache to a gratin dish.
8. Press clingfilm over the surface and set aside in the fridge for the ganache to thicken.
9. Spoon the ganache into a piping bag with a plain nozzle.
10. Pipe a generous mound of the ganache onto half the shells and top with the remaining shells.
11. Store the macarons in the fridge for 24 hours and bring them back out 2 hours before serving.
12. Enjoy!

