

# Macarons with Passion Fruit Ganache

160—180 Min

## Ingredients 6 Portions

= Kotányi Produkte

For the Macaron Shells

| | |
|---|---|
| 100 g | Almonds, blanched and very finely ground |
| 100 g | Powdered sugar |
| 90 g | Granulated sugar, fine |
| 90 g | Egg white (egg white from about 3 organic eggs) |
| 0.5 tsp. | Gel food coloring of your choice (e.g. yellow or green) |
| 1 Pinch | Sea Salt, Coarse |

For the Passion Fruit Ganache

| | |
|---|---|
| 100 ml | Passion fruit juice |
| 250 g | Couverture, white, finely chopped |
| 30 g | Butter, softened |
| 0.5 tsp. | Nutmeg, Ground |
| 0.5 tsp. | Cardamom, Ground |
| 0.5 pc. | Bourbon Vanilla Pods, Whole |

## Preparation

1. Mix the almonds and powdered sugar and sift 2-3 times. Sort out all coarser components and grind them as finely as possible. Sift the ground mixture again until no coarse components remain.
2. Combine the egg whites, granulated sugar and salt in a clean bowl and beat with the whisk attachment of a hand mixer or in a food processor for about 5 minutes until creamy. Color as you like with the gel food coloring.
3. In 3 separate additions, fold in the almond mixture with a spatula. Continue folding for approx. 5 minutes until a shiny, viscous mass forms, which falls off the spoon with difficulty. Fill into a piping bag with a perforated nozzle (ø 8 cm).
4. Cover two baking trays with one silicone baking mat each and pipe evenly sized circles (ø 3 cm) with enough space in between. Tap the trays lightly from below and leave to dry at room temperature for about 30 minutes.

> **HINT:** As an alternative to the silicone baking mat, parchment paper can also be used. Tracing circles the size of a 2 euro coin on the back of the baking sheet as a template can be very helpful for even piping.

5. Preheat the oven to 150 °C (top/bottom heat).
6. Bake the trays with the macaron shells one after the other on the second oven rack from the bottom for about 15 minutes.
7. Meanwhile, for the filling, bring the passion fruit juice combined with the pulp of the vanilla pod, nutmeg and cardamom to a boil and remove from the heat briefly thereafter. Add the finely chopped couverture chocolate and mix until it has melted completely. Now add the butter and mix again. Chill the ganache for about 60 minutes to set.
8. Put the passion fruit ganache in a piping bag with any nozzle type and pipe the cream on half of the cooled macaron shells. Finally, sandwich the macarons together using the remaining shells.