

# Gingerbread Macarons

## Ingrédients

- 128g of icing sugar
- 128g of almond powder
- 47g of egg whites (1) at room temperature
- 47g of egg whites (2) at room temperature
- 32g of water
- 128g of granulated sugar
- 65g of milk
- 60g of liquid cream
- 30g of egg yolks
- 30g of sugar
- 12g of cornstarch
- 50g of butter
- 13g of honey
- 75g of gingerbread

## Préparation

1. The month of December, and with it comes the time for Christmas treats ;-). And since for me the Christmas season rhymes with cinnamon, I wanted to make cinnamon and gingerbread macarons!
2. I lightly flavored the shells with cinnamon, and I made a mousseline cream (like for my crème brûlée macarons) with gingerbread.
3. Sift the icing sugar and almond powder, then add the egg whites (1) and the cinnamon, mixing well.
4. Next, prepare the Italian meringue: make a syrup with the water and granulated sugar.
5. When it reaches 110°C, start beating the egg whites (2).
6. When the syrup is at 118°C, pour it in a thin stream over the egg whites and continue beating until you obtain a shiny meringue.
7. Take half of the Italian meringue and pour it into the first mixture to loosen it.
8. When the mixture is homogeneous, add the rest of the Italian meringue, mixing with a spatula or a rubber spatula (this is called macaronage).
9. You need to loosen the batter so that it is homogeneous and flexible, but definitely not liquid; it should form a ribbon.
10. Put the macaron batter into a piping bag fitted with a plain nozzle, then pipe the shells onto a baking sheet lined with parchment paper.
11. Personally, I let them dry before baking, but some people don't do this and it works well too, so it's up to you ;-). Once the crusting is done, I sprinkled the shells with a bit of cinnamon.
12. Once the batter no longer sticks when you touch it with your finger (about 15-20 minutes), bake the shells in a preheated oven at 145°C for 12 to 14 minutes (the oven temperature and cooking time are given as a guideline; you will probably need one or two tries to find the right combo for your oven).
13. Once the shells are baked, let them cool before peeling them off the parchment paper.
14. Heat the milk and cream with the honey.
15. Whisk the egg yolks with the sugar and cornstarch.
16. Pour the hot liquid over the eggs while stirring well, then return everything to the saucepan.
17. Thicken over low heat while stirring constantly, and when the cream is thick enough, transfer it to a dish and

add the gingerbread in small pieces.

18. Blend with an immersion blender to obtain a smooth cream, then cover with plastic wrap and let cool.

19. When the pastry cream is cold, whip it (in the bowl of a stand mixer fitted with the whisk or with an electric mixer), then gradually add the softened butter cut into small pieces while continuing to whip until you obtain a smooth cream.

20. Place it in a piping bag fitted with a plain nozzle and set aside until assembly.

21. Assembly: Pipe a ball of gingerbread cream onto half of the shells, then close the macarons with the other half of the shells.

22. Your macarons are ready!

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