

Crème Brûlée 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
- 1 vanilla pod
- 60g of butter

Préparation

1. It had been a while since I last made them, here I am with a new recipe for macarons.
2. If you love crème brûlée, I really recommend these macarons; everyone who has tasted them has truly loved them, both in terms of flavor and texture!
3. Compared to classic macarons, the only additional tool you will need is a blowtorch to caramelize the shells.
4. Sift the icing sugar and almond powder, then add the egg whites (1) and the food coloring, mixing well.
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11. JPG Next, prepare the Italian meringue: make a syrup with the water and granulated sugar.
12. When it reaches 110°C, start beating the egg whites (2).
13. When the syrup reaches 118°C, pour it in a thin stream over the egg whites and continue beating until you obtain a shiny meringue.
14. Take half of the Italian meringue and pour it into the first mixture to loosen it.
15. When the mixture is homogeneous, add the rest of the Italian meringue, mixing with a spatula or a rubber spatula (this is called macaronage).
16. You need to loosen the batter so that it is homogeneous and flexible, but definitely not liquid; it should form a ribbon.
17. 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.
18. 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 batter no longer sticks when you touch it (about 15-20 minutes), bake the shells in a preheated oven at 145°C for 12 to 14 minutes (the oven temperature and baking time are given as a guideline; you will probably need one or two tries to find the right combo for your oven).
19. Once the shells are baked, let them cool before peeling them off the parchment paper.

20. Heat the milk and cream with the scraped vanilla pod and the vanilla seeds.
21. Let it infuse for a few minutes (or longer if you can; I let it infuse for about 1 hour).
22. Whisk the egg yolks with the sugar and cornstarch.
23. Strain the milk – cream – vanilla mixture, then heat it again.
24. Pour the hot liquid over the eggs while stirring well, then return everything to the saucepan.
25. Thicken over low heat while stirring constantly, then when the cream is thick enough, transfer it to a dish, cover it with plastic wrap directly on the surface, and let it cool.
26. When the pastry cream is cold, whisk 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 whisk until you obtain a smooth cream.
27. Place it in a piping bag fitted with a plain nozzle and set aside until assembly.
28. Assembly: QS of brown sugar Take half of the shells and sprinkle them with brown sugar.
29. Caramelize them using a blowtorch, let the caramel harden and cool, then pipe a dollop of vanilla cream onto each shell.
30. Close the macarons with the other half of the shells.
31. Finish by putting a little brown sugar on each macaron, then caramelize them and enjoy!