

Raspberry Macarons (Pierre Hermé)

Ingrédients

- 55g egg whites (1)
- 55g egg whites (2)
- 150g granulated sugar
- 35g water
- 150g almond flour
- 150g powdered sugar
- 200g raspberries
- 120g granulated sugar
- 4g NH pectin
- 20g lemon juice

Préparation

1. Today, a new macaron recipe (holiday memory), with raspberries this time.
2. I once again based it on a Pierre Hermé recipe, and having the choice between a white chocolate raspberry ganache and a raspberry compote, I chose the second option, preferring to keep the intensity of the fruit :-). For those like me who are new to macarons, the best advice I can give you is to conduct tests, especially regarding your oven temperature.
3. But besides the oven, there are many factors to consider when making macarons, such as room temperature or humidity, not to mention the quality of the ingredients.
4. Finally, like everyone before me, I think, I delved into the question of French meringue or Italian meringue macarons.
5. I chose the latter because it seems to give smoother and shinier macarons, and more resistant shells.
6. It is often recommended to separate egg whites from yolks several days in advance and store the whites in an airtight container in the refrigerator.
7. Being away from home while making these macarons, I did this step only the day before making them, but feel free to do it a bit earlier if you can!
8. Start by sifting the almond flour and powdered sugar.
9. Separately, prepare the sugar syrup: heat the water and granulated sugar.
10. When the temperature reaches 110°C, start beating the egg whites (1) until they are foamy but not fully stiff.
11. When the syrup reaches 121°C, pour it over the whites while continuing to beat.
12. Continue beating your Italian meringue until it cools down (it should be smooth, shiny, and form a nice bird beak).
13. Mix the egg whites (2) with the almond flour and powdered sugar.
14. Then, gently incorporate your coloring if desired (you can emphasize the color because they tend to lose a bit of intensity during baking) and the Italian meringue into your mixture.
15. The resulting batter should be smooth and shiny.
16. At this stage, I encountered a small difficulty, perhaps due to the warmth at the time of making these macarons: I hadn't added all the Italian meringue yet, but my batter was already smooth and forming a ribbon.
17. Therefore, I decided not to add the rest of the meringue for fear of having a too liquid batter.
18. This was my first macaron attempt, and I'll have to try this recipe again in milder temperatures to see if the problem was there.

19. You can then put your macaron batter into a piping bag fitted with a plain tip and pipe your macarons onto a baking sheet lined with parchment paper.
20. As for baking, I had read a lot of different things, personally I baked my macarons at 140°C fan-forced for 10 to 12 minutes.
21. If this baking does not suit you, you will have to make tests to know the ideal temperature of your oven for baking macaron shells.
22. Start by blending the raspberries using a hand blender.
23. Once the raspberries are blended, if you wish, you can strain the resulting puree through a sieve.
24. Personally, I prefer to keep the seeds and the texture of the raspberry.
25. Heat your puree, then add the mixed sugar and pectin.
26. Bring to a boil and cook for a few minutes.
27. Off the heat, add the lemon juice, then let it cool before filling your macarons.
28. Assembly: Make pairs of shells, then, using a piping bag, fill one shell of each pair with compote, close the macaron, and enjoy!

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