

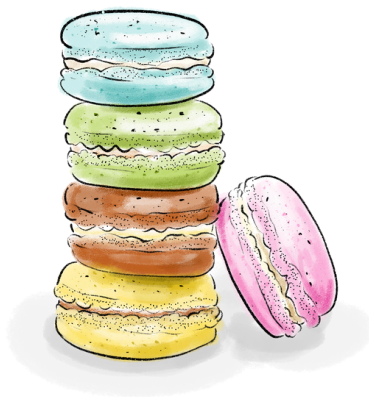
# The Ultimate Macaron Lover's Handbook

All Recipes  
Chef Tested & Approved

A Beginner's Guide to the Art of  
Macaron Baking



COOK'N WITH CLASS PARIS



[www.cooknwithclass.com](http://www.cooknwithclass.com)

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## Disclaimer

Our recipes are crafted using metric measurements, with non-metric conversions supplied for your convenience. Remember, a precise scale remains an indispensable tool for any French baker and pâtissier, ensuring accuracy in every creation. While each recipe has undergone rigorous testing by our chefs, please note that we cannot account for the individual characteristics and performance of your home baking equipment.

And remember, practice makes perfect!

You may notice that we have liquid ingredients measured by weight and not by volume, this is the standard way of measuring favored by pastry chefs for greater accuracy



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# Bienvenue!

Introducing our macaron recipe handbook, a compilation curated by the skilled chefs of our Parisian cooking school, Cook'n With Class. Why have 2-4 flavors of macarons when you can have many?

This handbook was created to give you a wonderful repertoire of macaron fillings from the classic to the extraordinary. We've covered two meringue styles: The French & the Italian. We added valuable tips for macaron perfection, and included our illustrated troubleshooting guide to help find the wrinkles in your flawless bite-size pastries.

Welcome to a celebration of macarons, where every page invites you to savor a symphony of taste and culinary expertise.



## CHEF ERIC FRAUDEAU

When I started Cook'n With Class in 2007, my goal was to share the richness of French culture through cooking classes in English. What began as a one-man operation in Paris has now grown into a 2-floor, 3-studio atelier, offering a diverse range of courses, including desserts, baguettes, croissants, sauce classes, market classes, and more. Alongside my wife, Yetunde, who remains our Marketing Director and owner of Let's Eat The World, we also offer culinary holidays. Our team of professional chefs, office staff, and kitchen crew has been instrumental in making our school a beacon of culinary excellence and cultural exploration, celebrating over 16 years of inspiring cooking experiences.



# ABOUT THIS BOOK

Within the pages of this handbook, you'll embark on a flavorful odyssey, exploring the intricacies of macaron creation guided by the culinary expertise of our esteemed Parisian cooking school Cook'n With Class. Since 2007, chef Eric Fraudeau and his team of professional chefs, have been sharing their expertise with visitors of France's gastronomic capital in small, hands-on ateliers. Each recipe in this book is crafted with home bakers in mind and includes a blend of techniques and tastes offered by our chefs.

From the finesse of the classic French meringue to the sophistication of the Italian method, this collection transcends boundaries, showcasing the diverse world of macarons. The array of fillings, spanning a spectrum of enticing flavors, adds a dash of creativity, elevating your macaron experience to new heights. Explore fillings crafted for all seasons, each one a testament to the versatility of these delicate delights, drawing inspiration from our Macaron Classes at the cooking school.

To further improve your skill in macaron creation, a meticulously illustrated troubleshooting guide accompanies these delectable recipes.

We hope these recipes will ignite your creativity and remind you of the shared love and dedication to the French culinary arts. Bon appétit, and here's to savoring the diverse flavors of the macaron world together!

[WWW.COOKNWITHCLASS.COM](http://WWW.COOKNWITHCLASS.COM)





## COOK'N WITH CLASS

Founded in 2007 by the renowned French chef, Eric Fraudeau, Cook'n with Class is a culinary haven with a rich history. Chef Fraudeau spent several years as an executive chef in high-end international hotels across Mexico, Canada, and the United States before his heart drew him back to France. His burning desire was to share his vast culinary expertise with food enthusiasts from around the world, believing that understanding a culture goes hand in hand with understanding its food.

At Cook'n with Class, Chef Eric Fraudeau and his expert team of chefs have created a sanctuary to impart their passion for French cuisine to the world. The school offers a full-fledged French culinary experience, where students not only indulge in delectable French recipes but also learn the art of cooking these delicacies in their own kitchens.

The classes provided encompass a diverse range of culinary skills, including French bread baking, macaron making, sauce crafting, and croissant baking, among others. Designed thoughtfully for small groups, these classes ensure a personalized and hands-on learning experience. Under the guidance of skilled chefs, students acquire new techniques, enhance culinary skills, indulge in tastings, and connect with like-minded travelers and food and wine enthusiasts.

Cook'n With Class provides cooking lessons in English, as well as team-building activities and private lessons in both French and English. The school welcomes individuals of all levels, from seasoned cooks to culinary novices, and even offers special classes for aspiring young cooks and bakers aged 6 and above. Additionally, family classes provide a unique Parisian experience that brings everyone together.

One thing you can be certain of at Cook'n With Class is an unforgettable French culinary journey filled with generosity, enjoyment, and camaraderie. Chef Eric Fraudeau's commitment to sharing his knowledge and passion ensures that each participant lives their fullest French culinary experience.





## A LITTLE HISTORY OF MACARONS

While Italy and France share a dessert-filled love story that shaped the macaron as we know it today, the origins of this delightful treat stretch even further back.

Historians trace the earliest versions of the macaron to the Arab world, long before European explorers set sail from their homelands. Inspired by the rich culinary traditions encountered during their voyages, these early macarons bore the hallmark of exquisite Middle Eastern flavors and techniques. It wasn't until the 16th century that Italian chefs, tapping into this ancient wisdom, whipped up what would evolve into the modern macaron.

The plot thickens with a culinary twist across borders: thanks to Catherine de' Medici's marriage to the French king, the macaron made a grand entrance into France. The French, with their seemingly innate culinary artistry, transformed these simple almond cookies into the epitome of patisserie elegance by the 20th century.

Today, the Parisian macaron scene is a testament to this rich history. Delicate almond morsels, available in an array of colors and flavors, from the classic pistachio to the innovative salted caramel, represent a quiet revolution in every patisserie.

Indulging in a Parisian macaron is a journey through time. From its Arab origins to Italian innovation and French finesse, each bite is a sweet slice of a past that spans continents and cultures—a fusion that holds the essence of culinary exploration and that fits right in the palm of your hand.

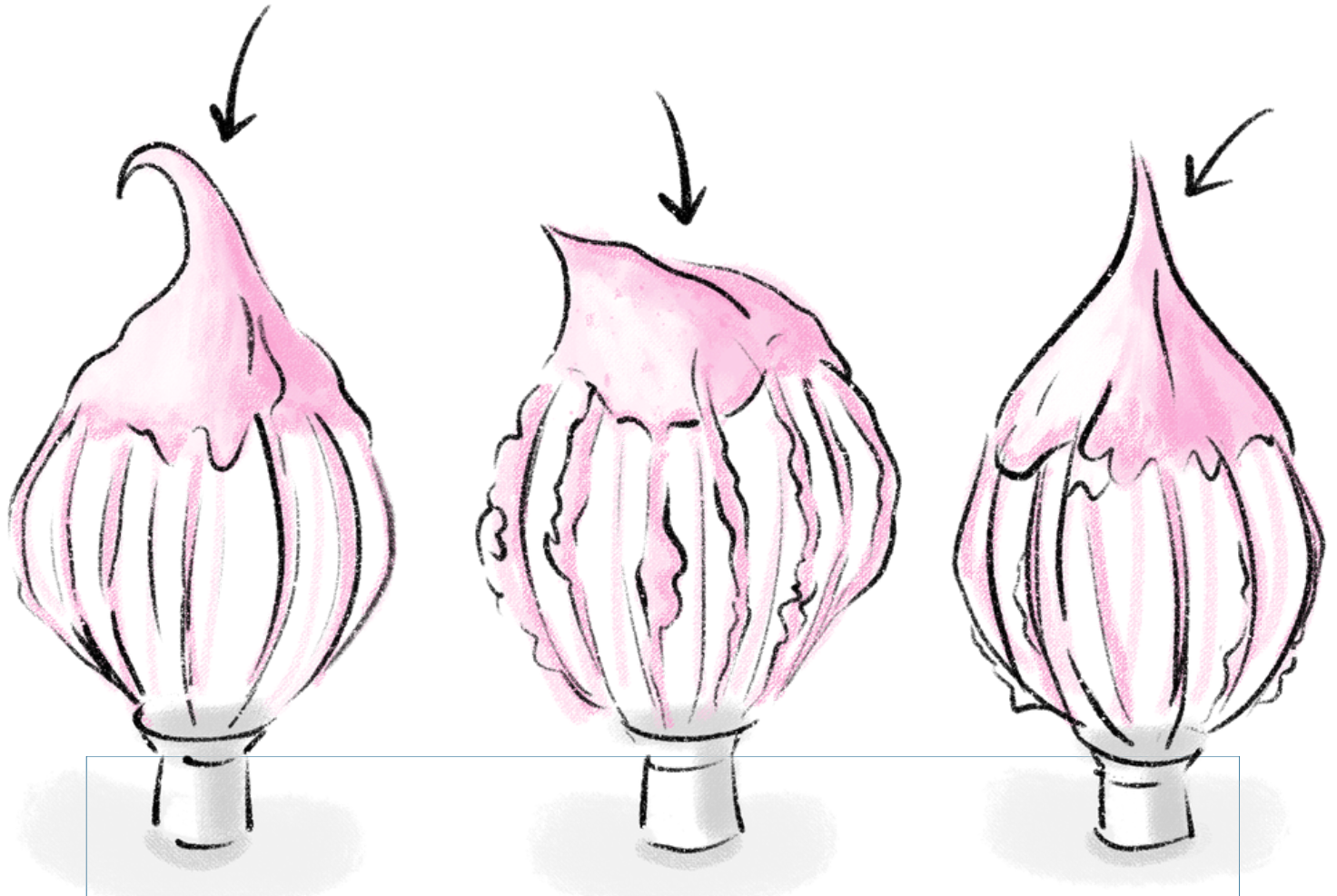
# THE EQUIPMENT

## ESSENTIAL TOOLS

- Digital Kitchen Scale: Precision is key in macaron baking, so a scale is indispensable for measuring ingredients accurately.
- Stand Mixer or Hand Mixer: To achieve the perfect meringue, a mixer is crucial. It saves time and ensures consistency.
- Sifter or Fine Mesh Strainer: Sifting dry ingredients like almond flour and powdered sugar prevents lumps for a smooth batter.
- Silicone Spatulas: For folding the meringue into the dry ingredients without deflating the batter.
- Piping Bags: Necessary for piping uniform macaron shells.
- Round Piping Tip: A 1/2 inch round tip (in France we use the 9mm tip) is standard for making even and consistent macaron shells.
- Baking Sheets: Flat baking sheets without edges are best for baking macarons evenly.
- Silicone Baking Mat or Parchment Paper: Provides a non-stick surface and can help achieve evenly sized macarons, especially mats with macaron templates.
- Oven Thermometer: Since accurate temperature is crucial for macarons, an oven thermometer can ensure your oven is at the right temperature, despite what the dial indicates.

## OPTIONAL TOOLS

- Macaron Silicone Mat with Indents: These mats have outlines to guide you in piping uniform shells.
- Food Processor: Useful for further refining almond flour to ensure smooth, fine consistency.
- Fine Tip Markers: If using parchment paper, you can draw guide circles on the underside to pipe consistent shells.
- Pastry Brush: Handy for brushing away any crumbs or excess powdered ingredients from the macaron shells before filling.
- Gel Food Coloring: Preferred over liquid food colorings to color your macaron batter without altering its consistency.
- Filling Tools (Various Piping Tips): For decorative and varied filling applications.
- Tamis (Drum Sieve): For an extra level of refinement when sifting dry ingredients.
- Airbrush Kit: For decorating macarons with edible paint for artistic finishes.
- Thermometer (Candy/Food): Essential if making Italian meringue, as it requires boiling sugar syrup to a specific temperature.



# LES MERINGUES

We teach you Italian and French meringue in our 3-hour macaron baking class in Paris We'll tell you a little about the differences between these two meringue methods and let you decide which you prefer.

## QUEL SONT LES DIFFÉRENCES\*

ASPECT	FRENCH MERINGUE	ITALIAN MERINGUE
Definition	Egg whites and granulated sugar whipped until stiff, peaks form.	Egg whites whipped to soft peaks with hot sugar syrup added, creating a stable, glossy meringue
Texture	Light and airy.	Denser and smoother.
Stability	Less stable, can be sensitive to humidity and temperature variations.	More stable due to cooked egg whites, holds its shape well.
Difficulty	Easier and requires fewer steps. Ideal for beginners.	More complex due to the requirement of cooking sugar syrup to the soft-ball stage.
Usage	Preferred for simpler recipes where a delicate texture is desired.	Favored for intricate decorations and when a firm, stable structure is needed.
Finish	Matte finish.	Glossy finish.
Risk Factor	Higher chance of deflation if not handled properly or under/over beaten.	Lower risk of deflation, more forgiving in varied conditions.
Ideal For	Traditional macaron shells, light desserts, and mousse.	Piping on desserts, topping for pies, and macarons requiring more structural integrity.
Flavor Profile	Pure and straightforward, allowing for the addition of flavors without altering the meringue's texture.	Slightly denser, can carry bold flavors well, especially when paired with complementary fillings.

\*What are the differences

# ITALIAN MERINGUE MACARON SHELLS

Italian meringue is the preferred choice of Parisian pastry chefs for crafting macarons due to its stability and fine texture, creating a resilient structure that ensures the delicate almond shells rise consistently and achieve the desired airy yet chewy texture in the final product. The hot sugar syrup incorporated into the egg whites results in a more robust meringue, offering better control over the macaronage process and yielding consistently exquisite macarons, making it a staple technique in the repertoire of Parisian pastry excellence.

**SERVING SIZE: 14**

Total Time:

1 Hour 30 minutes

## INGREDIENTS

- 300 Grams (10.58 oz) Almond Meal/Ground Blanched Almonds
- 300 Grams (10.58 oz) Powdered Sugar (Icing Sugar)
- 220 Grams (7.7oz) Egg Whites, separated into two bowls:
  - 110 Grams (3.88 oz) for the meringue
  - 110 Grams (3.88oz) batter
- 300 Grams (10.58 oz) Plain White Sugar (not powdered)
- 75 Grams (2.65 oz) Bottled Water
- Macaron Colors of choice

## DIRECTIONS

In Advance:

1. A few days before preparing the macarons, separate your egg whites, from the yolks. Keep your whites refrigerated. During this time the albumen in the white will start to break down, the water content will evaporate and the egg whites will age.
2. Aging the egg whites prevents overspreading, crucial for the perfect macaron shape and texture

On Baking Day:

1. Strain the egg whites through a sieve and then weigh out two separate bowls of 110 grams (4.5 oz). 110 grams (4.5 oz) will be used to make the meringue and 110g (4.5 oz) will be part of the powdered sugar and almond meal mix.
2. Weigh the almond meal and powdered sugar. Sift the two separately, then sift them again together. It is important to repeat this twice to not have any large bits of almond meal. (You must start and finish with the same weight, so if a part of the almond meal does not pass through the sieve you will need to weigh and replace this with the same amount of fine almond meal).



# ITALIAN MERINGUE MACARON SHELLS

Continued

## DIRECTIONS

1. Weigh out the sugar (plain white, not powdered) and water for the syrup.
2. Put the water and then sugar in a small pot and cook on medium heat until the temperature reaches 110°C (230°F). You can use a candy thermometer to check this.
3. At this point start whipping the egg whites dedicated to the meringue (110g (4.5 oz) of egg whites).
4. When the syrup you started cooking reaches 115°C (239°F) drop the speed of the mixer and carefully, pour the syrup onto the whipping whites, then increase the speed to high and keep going at high speed for about 1 minute.
5. Pour the second quantity of egg whites dedicated to the batter (110g) into the sugar almond mix, but do not mix.
6. Gently fold the meringue into the sugar/almond/egg white mixture until combined. If making several colors, split the mix into separate bowls and add the color. Use either powdered or gel food coloring but not liquid colors. Fold the color through bowls to distribute it a little and then start your macaronage (folding almond flour and powdered sugar into the whipped whites). The mix is ready when it is shiny and runs like a ribbon off the spatula. Don't worry about losing some of the volume of the meringue; it is supposed to deflate at this stage.
7. Fill a pastry bag fitted with a round tip (a size 8 preferably) and pipe out small rounds on a parchment paper-lined cookie sheet. Before putting your paper down, place a spot of macaron mix onto each corner of your tray so that the paper does not fly up in the oven.
8. Tap the cookie sheet gently on the table lined with a towel to remove piping imperfections.
9. Preheat the oven to 150°C (300°F) fan-forced.
10. Leave the piped macarons at room temperature for about 30 minutes or until the macaron has formed a "skin".

**TOP TIP**  
For a chocolate macaron shell, add 30g/1 oz cocoa powder (instead of food coloring or flavor) to the shell recipe.



# ITALIAN MERINGUE MACARON SHELLS

Continued

## DIRECTIONS

1. Cook for about 15 minutes in the oven. The macarons are ready when the top smooth part of the shell does not move anymore on the foot of the macaron.
2. When ready, slide the parchment paper off the cookie sheet and onto a cold surface (marble, steel, glass, etc.) to stop the cooking. Let the macarons cool, then detach them from the paper one by one, and fill them.

### TOP TIP

Macaron shells tend to crack more if there is a lot of moisture in the air. So try and make them on a day when it's not raining and not too humid.



# FRENCH MERINGUE MACARON SHELLS

You'll notice that the recipe starts similarly to Italian meringue, but don't let it fool you, and follow the process carefully. This meringue method can be best suited to home bakers as you will not need a candy thermometer to check the sugar syrup temperature.

**SERVING SIZE: 35**

Cook Time:  
2 Hours 15 minutes

## INGREDIENTS

- 90 Grams (3.17 oz) Almond Meal/Ground Blanched Almonds
- 5 Grams (0.18 oz) Cocoa Powder - optional
- 135 Grams (4.76 oz) Powdered Sugar (Icing Sugar)
- 75 Grams (2.65 oz) Egg Whites
- 50 Grams (1.76 oz) Plain White Sugar (not powdered)
- Macaron Colorant

## DIRECTIONS

- A few days before preparing macarons, separate your egg whites, from the yolks. Keep your whites refrigerated. During this time the albumen in the white will start to break down, the water content will evaporate and the egg whites will age.
- Aging the egg whites prevents overspreading, crucial for the perfect macaron shape and texture.

### On Baking Day:

1. Sift the almond meal.
2. Whisk the egg whites on medium speed with the sugar. Once the egg whites are firm, add the confectioners' sugar on low speed. Whip at high for 5 seconds.
3. Add some powdered food coloring to the meringue or the almond meal. Or add the cocoa powder to the almond meal if you're making a chocolate macaron shell.
4. Add the meringue to the powders and fold. Be careful not to over-mix because then the macarons will be flat. The batter should ooze similarly to lava.





# FRENCH MERINGUE MACARON SHELLS

Continued

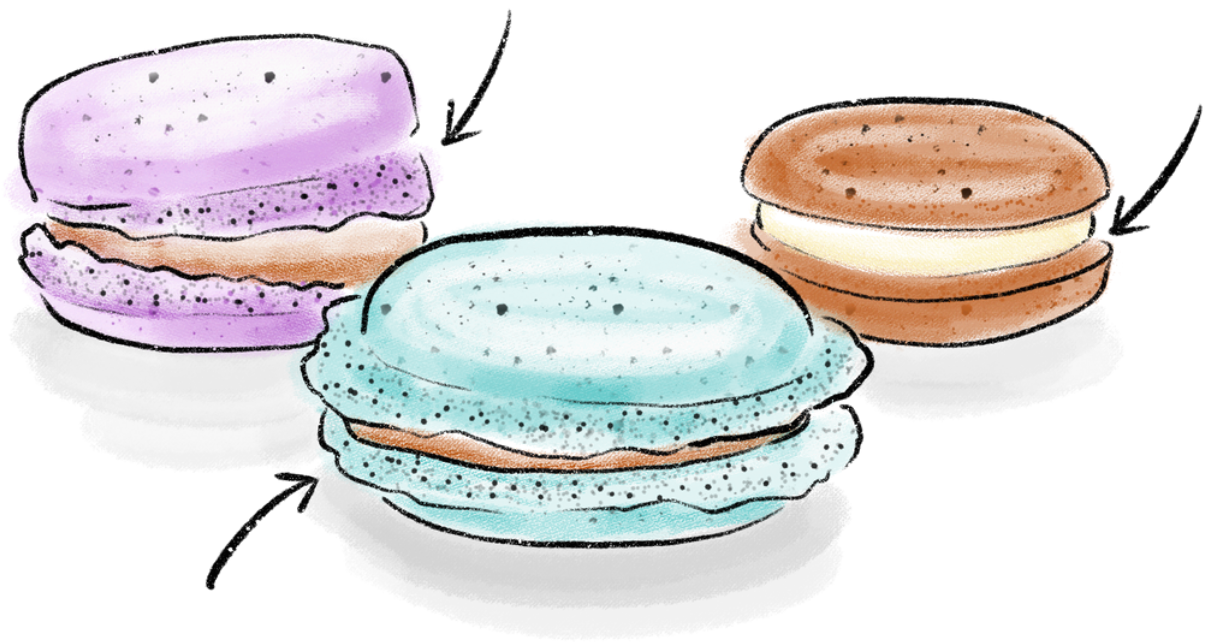
## DIRECTIONS

1. Fill a pastry bag fitted with a round tip (a size 8 preferably) and pipe out small rounds on a parchment paper-lined cookie sheet. (Before putting your paper down, place a spot of macaron-mix onto each corner of your tray so that the paper does not fly up while in the oven).
2. Tap the cookie sheet gently on the table lined with a towel to remove piping imperfections.
3. Preheat the oven to 150°C (300°F) fan-forced.
4. Cook for about 15 minutes. The macarons are cooked when the top smooth part of the shell does not move anymore on the foot of the macaron.
5. When ready, slide the parchment paper off the cookie sheet and onto a cold surface (marble, steel, glass, etc.) to stop the cooking. Let the macarons cool, then detach them from the paper one by one, and fill them.

### TOP TIP

Ensure all equipment is grease-free to properly whip the egg whites. Even the smallest trace of fat can prevent the egg whites from whipping up properly, resulting in a less stable meringue.





# MACARON FILLINGS - THE CLASSICS

THE FOLLOWING RECIPES ARE TAILORED FOR A SINGLE FLAVOR BATCH OF MACARONS, HALVE THE QUANTITIES FOR MULTIPLE FLAVORS

# CHOCOLATE GANACHE FILLING

The first recipe to master when filling your macarons, and what's more, you can use it for your cakes and cupcakes too!

SERVING SIZE: 20

Total Time:  
10 minutes

## INGREDIENTS

- 300 Grams (10.58 oz)  
Heavy Cream
- 300 Grams (10.58 oz)  
High Quality Bittersweet  
Chocolate (70%)

## DIRECTIONS

1. Cut the chocolate into small shavings with a serrated knife, and place in a bowl.
2. Bring the cream to a boil in a saucepan and add it to the bowl of shaved chocolate in three additions while whisking. Mix until it is completely smooth.
3. Transfer to a plate and put a plastic film on top of the ganache (this prevents it from forming a skin) and place it in the refrigerator long enough for the mix to be put in a pastry bag and piped onto your baked macaron shells.



# CARAMEL BEURRE SALÉE

Salted butter caramel, or Caramel Beurre Salée, holds a beloved place in French cuisine, embodying the perfect balance of sweet indulgence and the subtle sharpness of salt. This flavor combination makes it an exceptional filling for macarons, offering a taste that captures the essence of French culinary finesse. Originating from Brittany, where salted butter is a staple, this caramel enhances the delicate macaron shells with its rich, creamy texture and complex flavor profile.

**SERVING SIZE: 20**

Total Time:  
10 minutes

## INGREDIENTS

- 300 Grams (10.58 oz)  
Sugar
- 100 Grams (3.53 oz)  
Water
- 180 Grams (6.35 oz)  
Heavy Cream (35% fat)
- Fleur de Sel or Heavy Sea  
Salt A Heavy Pinch
- 180 Grams (6.35 oz)  
Unsalted Butter
- 20 Grams of Milk  
Chocolate - Optional

## DIRECTIONS

1. Cook the water and the sugar together (160 C°) until a light caramel color is reached like a wood, light brown color.
2. Pour the cream gently into the caramel with a wooden spoon on the stove until a caramel paste is formed.
3. Add the sea salt and the butter to the caramel and gently mix while off of the heat.
4. Add 20 grams of milk chocolate (optional) to get the strongest texture.
5. Place in the fridge with a film (touching the cream) covering the bowl. Once set, transfer to a piping bag and fill the macarons.
6. The caramel will soften up as it comes back to room temperature.

## TOP TIP

When preparing Caramel Beurre Salée, remember that working with hot sugar can be tricky and requires caution. It's essential to use a heavy-bottomed pan to ensure even heat distribution and prevent the sugar from burning.



# GANACHE PRALINÉ CHOCOLAT

While you can enjoy this filling year-round, it's particularly tasty in the winter months. Chocolate's rich, bittersweet flavor harmonizes with praline's nutty sweetness, creating a symphony of taste and texture. The velvety smoothness of chocolate complements the crunchy, caramelized nuts in praline, forming a decadent combination that tantalizes the senses and leaves a lingering, indulgent satisfaction on the palate.

**SERVING SIZE: 20**

Total Time:  
5 minutes

## INGREDIENTS

- 230 Grams (1.5 cups)  
White Chocolate
- 150 Grams (5.3 oz)  
Praliné
- 150 Grams (5.3 oz)  
Cream

## DIRECTIONS

1. Boil the cream.
2. Pour 1/3 of the boiled cream onto the chocolate.
3. Stir, beginning from the center and slowly making the movements larger and towards the edges of the bowl. Do this two more times with the rest of the cream.
4. Add the praliné and stir in completely.



# WHITE CHOCOLATE PISTACHIO GANACHE

Savor the exquisite blend of sweet and nutty flavors in the White Chocolate Pistachio Ganache Macaron. This recipe offers an elegant variation on the classic macaron, combining luscious white chocolate with the subtle richness of pistachio paste. It's an ideal choice for those seeking a sophisticated and decadent dessert experience.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 300 Grams (10.58 oz)  
Heavy Cream
- 300 Grams (10.58 oz)  
High Quality White  
Chocolate
- 15 Grams (2 tbsp)  
Pistachio Paste
- 120 Grams (4.23 oz)  
Almond Meal

## DIRECTIONS

1. In a saucepan, bring the heavy cream and pistachio paste to a boil.
2. Chop the white chocolate and place it in a mixing bowl.
3. Pour the boiled cream and pistachio mixture over the chopped white chocolate. Allow it to sit for a few minutes.
4. Stir the mixture until smooth and well-combined.
5. Mix in the almond meal to the ganache.
6. Refrigerate the ganache until it cools down and is ready for use.



# WHITE CHOCOLATE ROSE GANACHE

Experience the enchanting combination of flavors in the White Chocolate Rose Ganache Macaron. This elegant dessert marries the creamy sweetness of white chocolate with the subtle, floral notes of rose water, resulting in a macaron that is as delightful to the palate as it is to the eye. Ideal for those special moments or when you desire a touch of refined sweetness.

**SERVING SIZE: 20**

Total Time:  
20 minutes

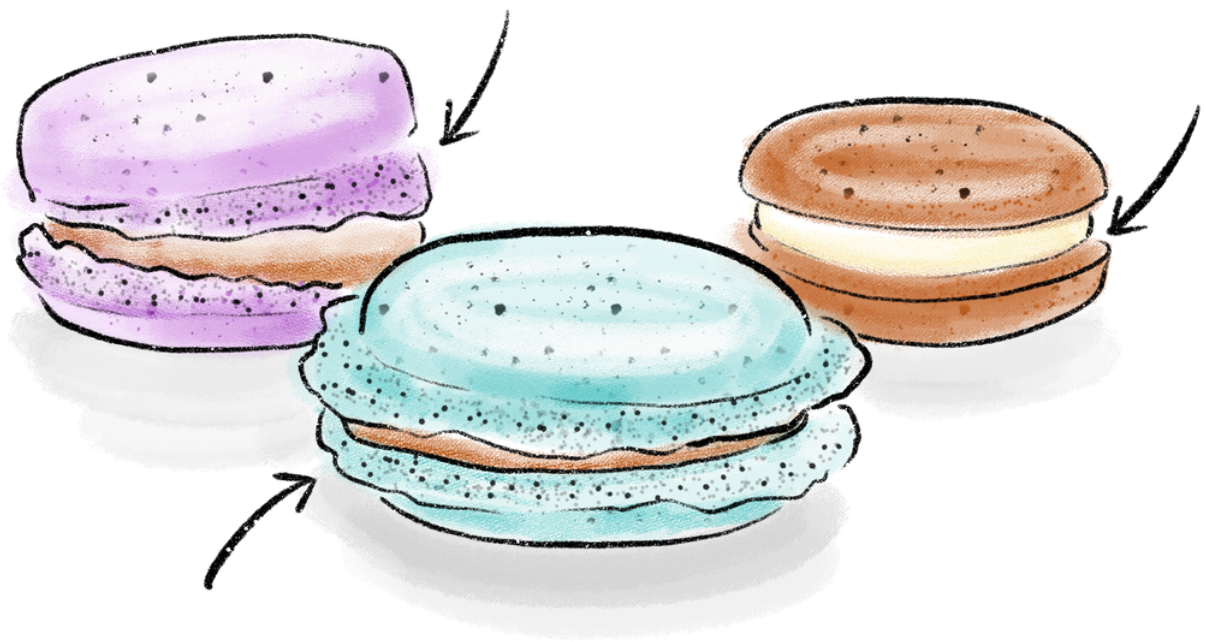
## INGREDIENTS

- 250 Grams (1.89 cups)  
White Chocolate
- 125 Grams (4.23 fl oz)  
Cream
- 14.87 Grams (0.5 fl oz)  
Rose Water Essence

## DIRECTIONS

1. Warm the cream in a saucepan over low heat until it simmers.
2. Chop the white chocolate and place it in a bowl. Pour the warm cream over the chocolate, stirring continuously until the chocolate melts completely and the mixture is smooth.
3. Gently mix in the rose water essence to the chocolate mixture.
4. Let the ganache cool to room temperature. Then cover it with plastic film and refrigerate until it becomes firm yet pipeable for your macarons.





# MACARON FILLINGS - FRUITY

The text is centered on a dark blue rectangular background. To the left of the text are two whole figs and two figs cut in half to show their red, seedy interior. To the right of the text are two lemons: one whole and one sliced to show its segments.

THE FOLLOWING RECIPES ARE TAILORED FOR A SINGLE FLAVOR BATCH OF MACARONS, HALVE THE QUANTITIES FOR MULTIPLE FLAVORS



# CHOCOLATE PASSIONFRUIT GANACHE

Embark on an exotic adventure with the Chocolate Passionfruit Ganache Macaron, where the richness of chocolate meets the zesty vibrance of passionfruit. This exquisite recipe brings together smooth, dark chocolate and the tart, exotic flavor of passionfruit, resulting in a macaron filling that's both luxuriously rich and refreshingly tangy, perfect for those who love a bold flavor combination.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 125 Grams (4.41 oz) Milk Chocolate
- 125 Grams (1.45 cups) 70% Dark Chocolate
- 250 Grams (8.45 floz) Heavy Cream 30/35% Fat
- Juice from 2 Passion Fruits

## DIRECTIONS

1. Combine heavy cream and fresh passionfruit juice in a saucepan, warming it gently.
2. Chop the milk and dark chocolates, then place them in a mixing bowl.
3. Pour the warm cream and passionfruit mixture over the chopped chocolate. Stir continuously until the chocolate melts and forms a smooth ganache.
4. Allow the ganache to cool at room temperature. Then cover it with plastic film and refrigerate until it achieves a firm but pipeable consistency.



# WHITE CHOCOLATE LEMON GANACHE

A treat that pairs the creamy richness of white chocolate with the zesty freshness of lemon. This recipe creates an exquisite balance of flavors, resulting in macarons that are both visually appealing and irresistibly tasty. Perfect for those who love a citrus twist in their desserts.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 250 Grams (1.89 cups)  
White Chocolate
- 125 Grams (4.23 floz)  
Heavy Cream 35% Fat
- 1 Lemon Zest

## DIRECTIONS

1. Gently simmer the heavy cream in a saucepan.
2. Pour the warm cream over the white chocolate in several stages, stirring until the chocolate melts completely.
3. Stir in the freshly grated lemon zest.
4. Allow the ganache to set before using it, ensuring it has the right consistency.



# LEMON CREAM

This lemon cream recipe is so good, that you may just be tempted to eat it without the macaron shells!

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 250 Grams (1 cup) Lemon Juice (fresh or store-bought)
- 200 Grams (7 oz) Sugar
  - Separate into two bowls of 100 Grams (3.5 oz) each
- 40 Grams (1.4 oz) Egg Yolks (about 2)
- 200 Grams (7 oz) Eggs (about 4)
- 24 Grams (0.85 oz) Cornstarch
- 200 Grams (7 oz) Butter

## DIRECTIONS

1. Mix the egg yolk, egg, and first part of sugar (previously separated into 100g (3.5 oz)). Then add the corn starch little by little. Mix until well combined.
2. Boil the second separated part of sugar (the other 100g (3.5 oz)) with the lemon juice in a saucepan. Pour 1/2 of this mixture onto the egg, yolk, sugar, and cornstarch and mix.
3. Pour everything into the rest of the lemon juice/sugar and boil for 3-5 minutes until the mixture thickens.
4. Remove from the heat and cool in the refrigerator for about 10 minutes.
5. When cool, add the butter in little bits, mixing with an immersion mixer. The color of the cream will change to a pastel yellow.
6. Continue mixing with the immersion mixer until all of the butter is well combined. Reserve in the refrigerator until set. Once set you can use this for your macarons!



# FIG JAM

This is a filling that celebrates the natural, rich flavor of figs. This exquisite recipe combines the delicate crunch of macaron shells with a homemade, sweet fig jam filling. It's perfect for those who appreciate the unique taste of figs in a sophisticated and delightful treat.

SERVING SIZE: 40

Total Time:  
2 Hours

## INGREDIENTS

- 500 Grams (2.11 cups) Fresh or Frozen Figs not dried
- 400 Grams (2 cups) Sugar
- 20 Grams (0.71 oz) Pectin

## DIRECTIONS

1. Bake your favorite macaron shells using either the Italian or French meringue recipe.
2. For the fig jam, blend fresh or frozen figs until smooth. Cook the pureed figs with sugar and pectin in a saucepan, stirring constantly, for 5 minutes.
3. Once the jam reaches a thick consistency, remove it from the heat and cool it in the refrigerator.

## TOP TIP

The fig jam can be more than just a filling for macarons; use it to enhance crêpes, spread on toast, mix into yogurt, or as a sweet addition to various desserts. It keeps well in the refrigerator.



# BLACKCURRANT GANACHE

This filling is inspired by the flavors of springtime in Paris, the ripe sun-kissed berries add a burst of flavor into your macarons.

SERVING SIZE: 70

Total Time:  
10 Minutes

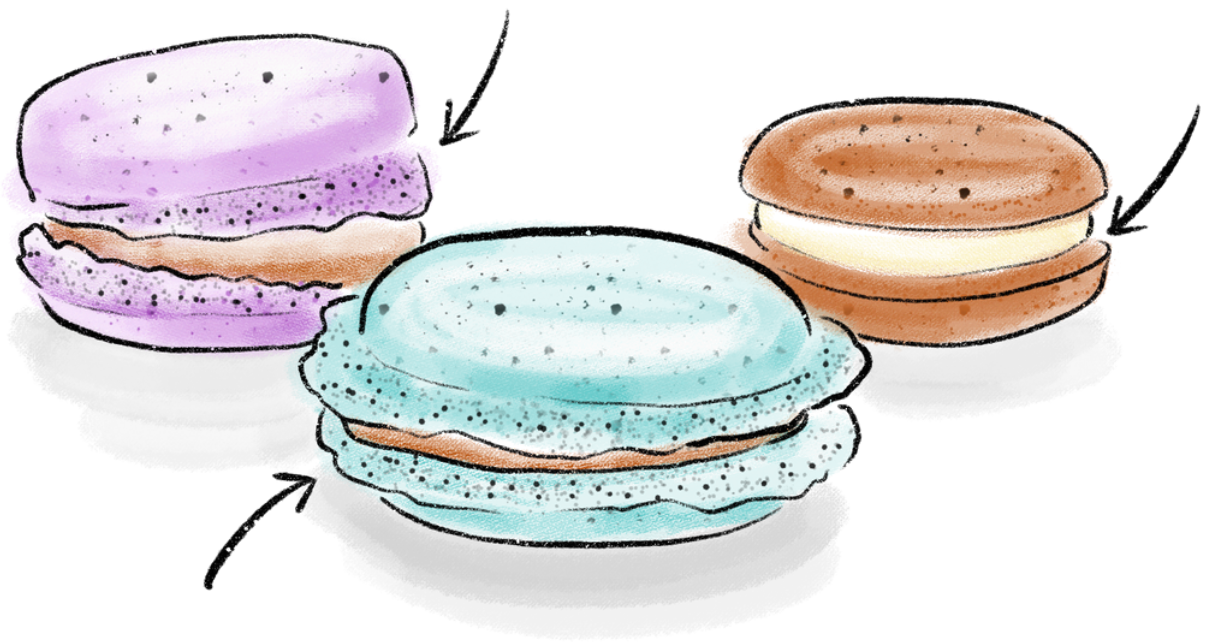
## INGREDIENTS

- 160 Grams Blackcurrant Puree
- 80 Grams Fresh Cream
- 240 Grams White Chocolate
- 80 Grams Blackcurrant Pieces in Alcohol
- 2 Grams Purple Coloring

## DIRECTIONS

1. Boil the cassis (blackcurrant) puree with the cream and pour the hot mix into the white chocolate
2. Add the purple cassis color and the black currants cut in small pieces in the ganache
3. Leave the ganache on the side until cool and set to be used.





# MACARON FILLINGS - INFUSIONS

THE FOLLOWING RECIPES ARE TAILORED FOR A SINGLE FLAVOR BATCH OF MACARONS, HALVE THE QUANTITIES FOR MULTIPLE FLAVORS

# MILK CHOCOLATE GRAND MARNIER GANACHE

Delight in the elegant fusion of flavors with the Milk Chocolate Grand Marnier Ganache Macaron. This recipe creates a sophisticated macaron that combines the smooth, comforting taste of milk chocolate with the vibrant, citrusy notes of Grand Marnier liquor. It's an exquisite choice for those who appreciate a macaron with a hint of citrus elegance and a luxurious twist.

**SERVING SIZE: 20**

Total Time:

1 Hour 20 minutes

## INGREDIENTS

- 250 Grams (1.43 cups)  
Milk Chocolate
- 225 Grams (7.61 floz)  
Heavy Cream 30/35% Fat
- 25 Grams (0.85 floz)  
Grand Marnier Liquor



## DIRECTIONS

1. Heat the heavy cream in a saucepan until it begins to simmer.
2. Chop the milk chocolate and place it in a bowl. Gradually pour the hot cream over the chocolate, stirring well after each addition until the chocolate melts completely.
3. Carefully blend the Grand Marnier into the chocolate mixture.
4. Spread the ganache onto a plate or shallow bowl, cover with plastic film, and refrigerate. Wait until the ganache firms up to a pipeable consistency.
5. Pipe the ganache into your macaron.



# MILK CHOCOLATE AND EARL GREY GANACHE

Add a little tea into your tea-time snack!

Indulge in the exquisite blend of creamy milk chocolate and the fragrant notes of Earl Grey tea with the Milk Chocolate and Earl Grey Ganache Macaron. This recipe elevates the traditional macaron with a luxurious ganache that infuses the distinct, slightly citrusy flavor of Earl Grey, creating a dessert that is both refined and delightfully aromatic.

**SERVING SIZE: 20**

Total Time:  
50 minutes

## INGREDIENTS

- 250 Grams (8.82 oz) Milk Chocolate
- 225 Grams (7.61 fl oz) Heavy Cream 30/35% Fat
- 3 Earl Grey Tea Bags

## DIRECTIONS

1. Warm the heavy cream in a saucepan until it simmers.
2. Steep the Earl Grey tea bags in the cream for 20 to 30 minutes to infuse the tea flavor.
3. After infusion, remove the tea bags. If the cream has been reduced, add more to achieve the original quantity.
4. Bring the infused cream back to a simmer, then gradually pour it over the chopped milk chocolate. Stir until the chocolate is completely melted and the mixture is smooth.
5. Allow the ganache to cool. Cover it with plastic film to prevent a skin from forming and refrigerate it until it reaches a pipeable consistency.





# CHOCOLATE ESPRESSO GANACHE

A perfect blend for those who cherish both chocolate and coffee. This recipe artfully marries the luxurious depth of cocoa chocolate with the bold, robust essence of espresso, creating a ganache that is as stimulating as it is decadent. It's an ideal choice for an elegant dessert that combines the comfort of chocolate with the kick of coffee.

**SERVING SIZE: 20**

Total Time:  
50 minutes

## INGREDIENTS

- 125 Grams (4.41 oz) Milk Chocolate
- 125 Grams (1.45 cups) Cocoa Chocolate 70%
- 250 Grams (1.06 cups) Heavy Cream 30/35% Fat
- 50 Grams (1.76 oz) Coffee Beans

## DIRECTIONS

1. Heat the heavy cream in a saucepan, then add the coffee beans for infusion.
2. Let the beans steep in the cream for 20 to 30 minutes to impart a strong coffee flavor.
3. Remove the beans, and if the cream has reduced, add more to return to the original quantity (with evaporation you will have lost about 30ml of the cream so you will need to top it back up to 250 ml).
4. Bring the cream back to a simmer, then pour it over the chopped milk and cocoa chocolates.
5. Stir the mixture until the chocolate melts completely and forms a smooth ganache.
6. Cover the ganache with plastic film and refrigerate until it cools and thickens to a pipeable consistency



# VIRGIN MOJITO GANACHE

Fresh for summer! All the flavors of a mojito but in an innocent non-alcoholic sweet treat. The perfect addition to a garden party or picnic in the sun.

**SERVING SIZE: 20**

Total Time:  
20 minutes

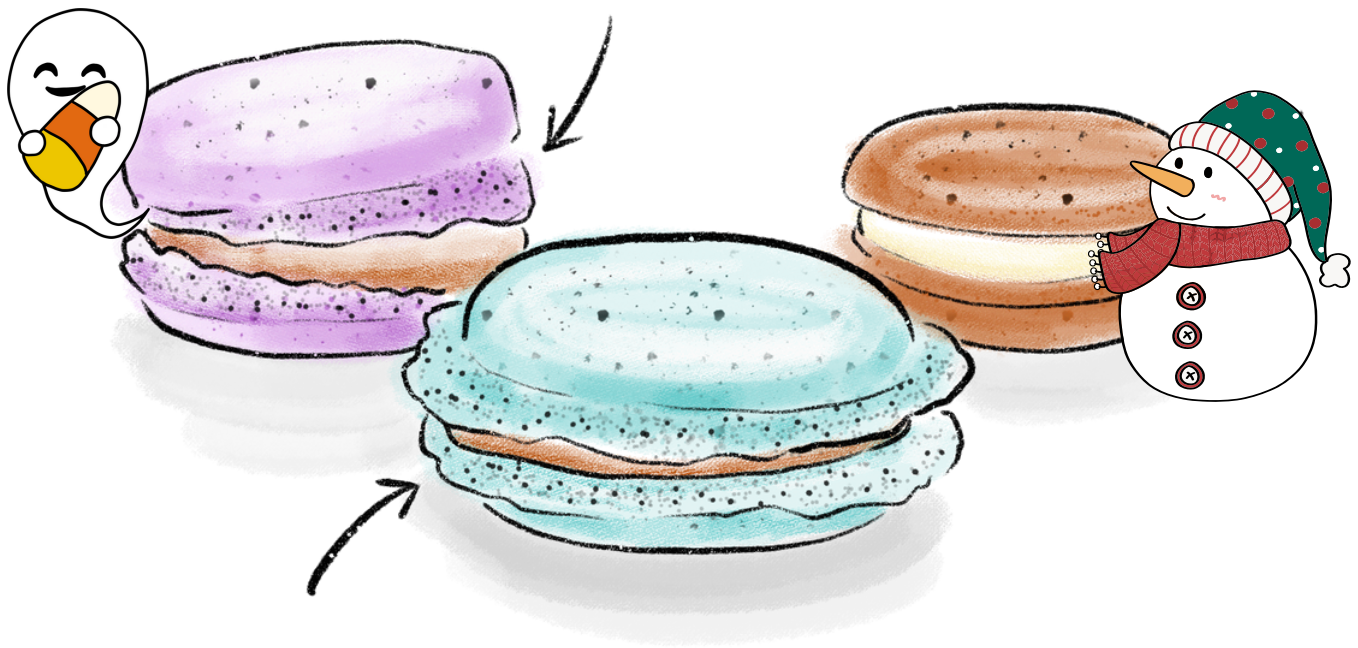
## INGREDIENTS

- 250 Grams (8.82 oz) White Chocolate
- 175 Grams (6.17 oz) Heavy Cream 30/35% Fat
- 35 Grams (1.23 oz) Fresh Mint Leaves (about 1 big bunch)
- 1 Lime (zest)

## DIRECTIONS

1. Boil the cream with the mint leaves. Cover and infuse for 5-10 minutes.
2. Pass the cream through a strainer to remove the mint leaves and reweigh the cream (you can tie the mint leaves in cheesecloth for easy removal). If needed, add more cream so you have 125ml (4.41 oz) in total.
3. Boil the infused cream again.
4. Pour 1/3 of the boiled cream onto the chocolate. Stir, beginning from the center and slowly making the movements larger and towards the edges of the bowl. Do this two more times with the rest of the cream and mix until a smooth emulsion has formed. Zest the lime over the ganache and mix.
5. Pour your ganache onto a plate or into a bowl (the larger the surface area, the faster it will cool).
6. Cover with plastic wrap and chill until needed.





# MACARON FILLINGS - HOLIDAYS

THE FOLLOWING RECIPES ARE TAILORED FOR A SINGLE FLAVOR BATCH OF MACARONS, HALVE THE QUANTITIES FOR MULTIPLE FLAVORS

# CHOCOLATE PEANUT BUTTER GANACHE

They will be howling with joy when your friends and family get a taste of this tasty ganache. Use it in your macaron recipes or elsewhere for nutty satisfaction.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 175 Grams Heavy Cream (Whipping Cream) 35% (6.17 oz)
- 175 Grams Dark Chocolate (60-70%) (6.17 oz)
- 55 Grams Natural Peanut Butter

## DIRECTIONS

- Bring the cream to a boil.
- Pour 1/3 of the boiled cream onto the chocolate and peanut butter.
- Stir, beginning from the center and slowly making the movements larger and towards the edges of the bowl.
- Do this two more times with the rest of the cream and mix until a smooth emulsion has formed.
- Cover with plastic wrap and chill until needed for your Halloween macarons!



# CANDY CORN GANACHE

Don't tell your dentist about this flavor! If you are a candy corn fan, you will love this ganache.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 250 Grams White Chocolate (8.82 oz)
- 75 Grams Heavy Cream (Whipping Cream) 35% (2.65 oz)
- 50 Grams Candy Corn (1.76 oz)

## DIRECTIONS

1. Bring the cream to a gentle boil.
2. Pour 1/3 of the boiled cream onto the candy corn and white chocolate.
3. Stir, beginning from the center and slowly making the movements larger and towards the edges of the bowl.
4. Do this two more times with the rest of the cream and mix until a smooth emulsion has formed.
5. Cover with plastic wrap and chill until needed.



# CARAMEL APPLE GANACHE

A sweet taste of autumn. Caramel and apple combined in a ganache filling for your macarons and other treats.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 160 Grams Sugar (5.64 oz)
- 50 Grams Water (1.76 oz)
- 50 Grams Heavy Cream (Whipping Cream) 35% (1.76 oz)
- 100 Grams Unsalted Butter (3.53 oz)
- 80 Grams Apple Sauce (2.82 oz)
- 1 Pinch Salt
- 1.5 Teaspoons Ground Cinnamon

## DIRECTIONS

- Boil the sugar and water together.
- Cook until the sugar turns a dark tan color and wisps of smoke come off the sugar.
- At this point, quickly add the butter.
- Stir, add the cream.
- Add the apple sauce and bring to a boil.
- Add a pinch of salt and the cinnamon.
- Cover with plastic wrap and chill until needed.



# PUMPKIN PIE SPICE GANACHE

Delicious pumpkin pie spice for a special macaron filling. This flavor is a favorite in the Autumn months. It makes for a special addition to a Thanksgiving spread.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 250 Grams (1.89 cups) White Chocolate
- 125 Grams (4.4 oz) Heavy Cream (Whipping Cream)
- 2.5 Teaspoons Pumpkin Pie Spice (homemade or store-bought)
- Pumpkin Pie Spice
- 9 Tablespoons Ground Cinnamon
- 2 Tablespoons Ground Nutmeg
- 2 Tablespoons Ground Ginger
- 1.5 Tablespoons Ground Allspice
- 105 Tablespoons Ground Cloves

## DIRECTIONS

1. Boil the cream.
2. Pour 1/3 of the boiled cream onto the chocolate.
3. Stir, beginning from the center and slowly making the movements larger and towards the edges of the bowl.
4. Do this two more times with the rest of the cream and mix until a smooth emulsion has formed.
5. Add the pumpkin pie spice and mix until completely combined. Cover with plastic wrap and chill until needed.



# CHOCOLATE ORANGE GINGERBREAD GANACHE

They will be howling with joy when your friends and family get a taste of this tasty ganache.  
Use it in your macaron recipes or elsewhere for nutty satisfaction.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS

- 65 Grams (2.29 oz) Orange Juice (freshly squeezed)
- 1 Orange (for zest)
- 125 Grams (4.41 oz) Heavy Cream (Whipping Cream) 35%
- 125 Grams (4.41 oz) Dark Chocolate (at least 60%)
- 65 Grams (2.29 oz) Milk Chocolate
- 30 Grams (1.06 oz) Unsalted Butter
- 1 Teaspoon Gingerbread Spice (homemade or store-bought)

## DIRECTIONS

- Put the two chocolates in a bowl and zest the orange on top of them.
- Boil the cream.
- Pour 1/3 of the boiled cream onto the chocolate.
- Stir, beginning from the center and slowly making the movements larger and towards the edges of the bowl.
- Stir until all the chocolate has melted completely and a smooth emulsion has formed.
- Add the orange juice. Stir until completely mixed.
- Add the butter and stir until completely mixed.
- Add the gingerbread spices.
- Cover with plastic wrap and chill until needed.  
The more surface area you have the faster it will cool so you can transfer to a plate for example.

## MAKE YOUR OWN GINGERBREAD SPICE!

these are in ratios so can use any unit of measure you want:

- 2 Tbs Ground Cinnamon
- 3 Tbs Ground Ginger
- 1 Tbs Nutmeg
- 1 Tbs Allspice
- 1 Tbs Cloves





# WHITE CHOCOLATE MINT GANACHE

The minty taste of winter in your macaron fillings. Enjoy the mint ganache.

**SERVING SIZE: 20**

Total Time:  
20 minutes

## INGREDIENTS




- 250 Grams (8.82 oz) White Chocolate
- 175 Grams (6.17 oz) Heavy Cream 30/35% Fat
- 35 Grams (1.23 oz) Fresh Mint Leaves (about 1 big bunch)

## DIRECTIONS

- Boil the cream with the mint leaves. Cover and infuse for 5-10 minutes.
- Pass the cream through a strainer to remove the mint leaves and reweigh the cream (you can tie the mint leaves in cheesecloth for easy removal). If needed, add more cream so you have 125ml (4.41 oz) in total.
- Boil the infused cream again.
- Pour 1/3 of the boiled cream onto the chocolate. Stir, beginning from the center and slowly making the movements larger and towards the edges of the bowl. Do this two more times with the rest of the cream and mix until a smooth emulsion has formed.
- Pour your ganache onto a plate or into a bowl (the larger the surface area, the faster it will cool).
- Cover with plastic wrap and chill until needed.



# HOW TO STORE MACARONS PROPERLY

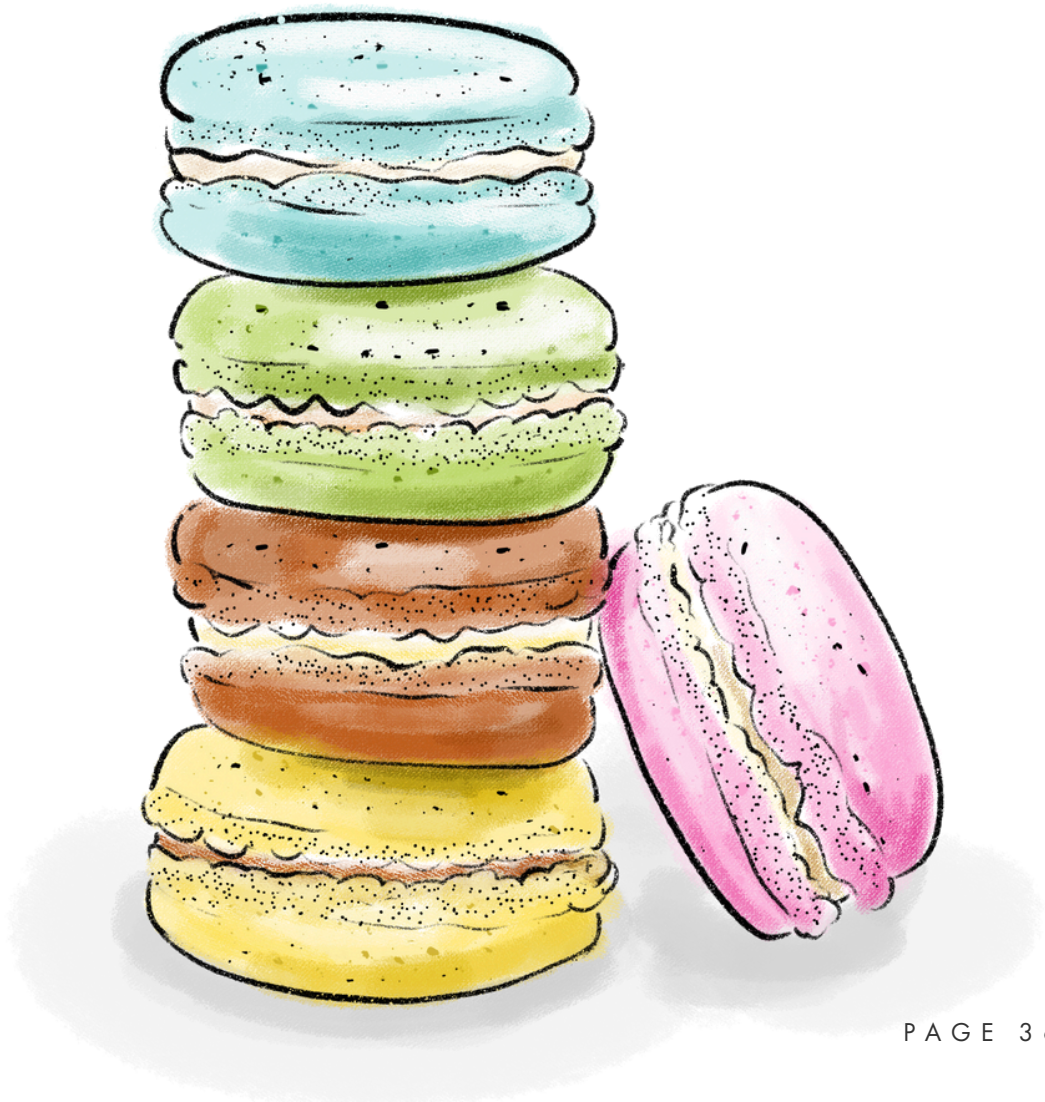
1	HOW TO STACK THEM	
	<p>To preserve the integrity of your macarons, store them in an airtight container with parchment paper at the bottom. Place macarons vertically, side by side, to avoid direct weight on each other, which helps in preventing crushing and maintaining their shape. If you have multiple layers, separate them with parchment paper to avoid direct contact, ensuring their structural integrity is preserved.</p>	
2	FRIDGE VS FREEZER	
	<ul style="list-style-type: none"><li>• <b>Fridge:</b> Suitable for short-term storage. Keep filled macarons in the fridge for up to 7 days for the best freshness. Avoid proximity to strong-smelling foods to prevent flavor transfer.</li><li>• <b>Freezer:</b> For long-term storage, freezing is your best bet. Macarons can last up to 1 - 2 months in the freezer, stored in an airtight container. Layers of parchment paper between them can prevent freezer burn.</li></ul>	
3	SHELF LIFE	
	<ul style="list-style-type: none"><li>• <b>Fridge:</b> Freshness varies by filling; ganache-filled macarons last up to 7 days, while jam or curd-filled ones are best enjoyed within 3 days.</li><li>• <b>Freezer:</b> Defrost in the fridge for 12 hours to let them defrost gently.</li><li>• Always eat macarons at room temperature</li></ul>	

# Macaron Troubleshooting

**ILLUSTRATED TROUBLESHOOTING GUIDE FROM COOK'N WITH CLASS**

**ILLUSTRATED BY CLAIRE MAKES THINGS**

This guide will take you through the various problems that can arise when baking macarons. Use it to prepare yourself before baking, or as a reference guide to see what went wrong and how to fix it next time.



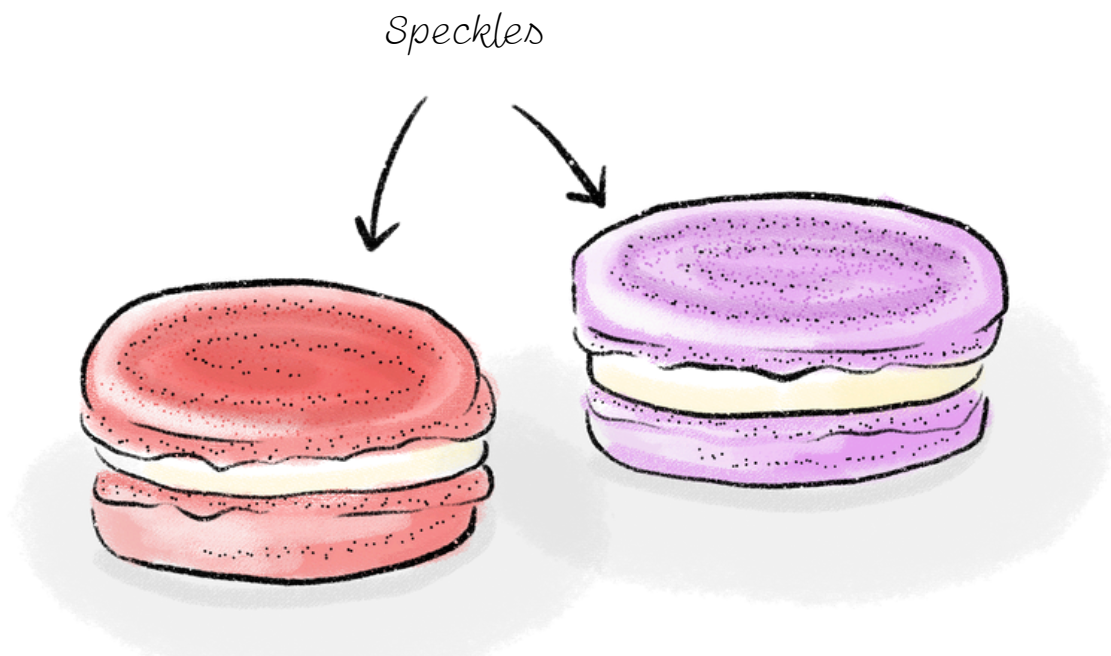
**1. My almond meal seems too moist/wet**

Place it in a warm (not hot) oven, spread the meal thin on a pan, and allow it to dry out over several hours.



**2. My almond meal has seed coat in it**

If the meal is finely ground, seed coat is fine, it just produces speckled macarons. The peanut macarons above are made with such a macaron meal.



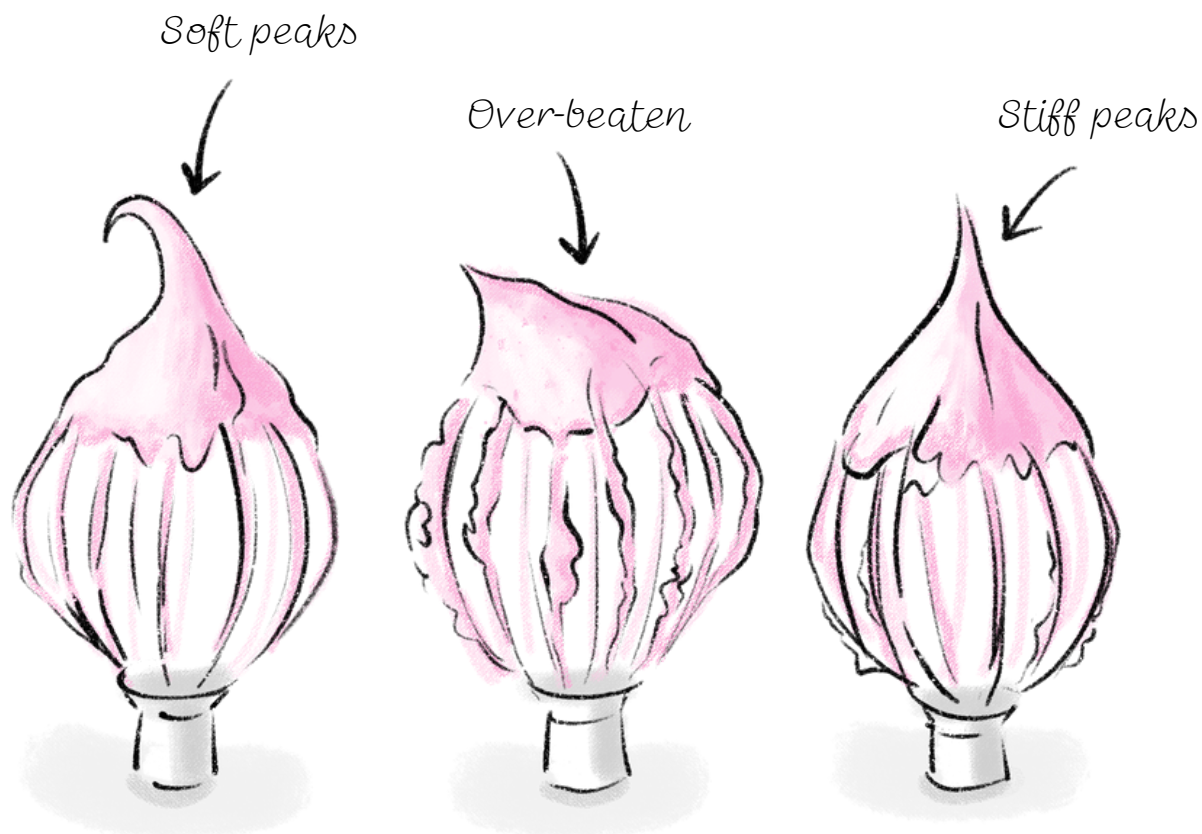
### 3. My meringue is grainy

Meringue is over-beaten and broken. Try beating it on medium-low speed and checking often to ensure you don't push your meringue too far. There is no rush here, this isn't a race to make the fastest meringue.

### 4. My meringue is a loose foam, it won't come to a firm meringue

- Not beating the mixture long enough.
- Beating in a plastic bowl.
- Beating in a bowl that isn't impeccably clean.
- Trace of yolk in the whites.

Beat in a very clean (VERY CLEAN, not a trace of grease or oil) stainless or copper bowl. Add a little acid to help strengthen your meringue if you're beating in stainless steel (a couple of drops of lemon juice, 1/4 teaspoon cream of tartar, or a small pinch of salt).



### 5. My macaron batter appears too thick

- Under-mixed
- Incorrect measurements of ingredients

### 6. My macaron batter appears too thin

- Over-mixed
- Poorly beaten or broken meringue
- Incorrect measurements of ingredients

*Too thick*



*Too thin*



### 7. My macaron tops are splotchy

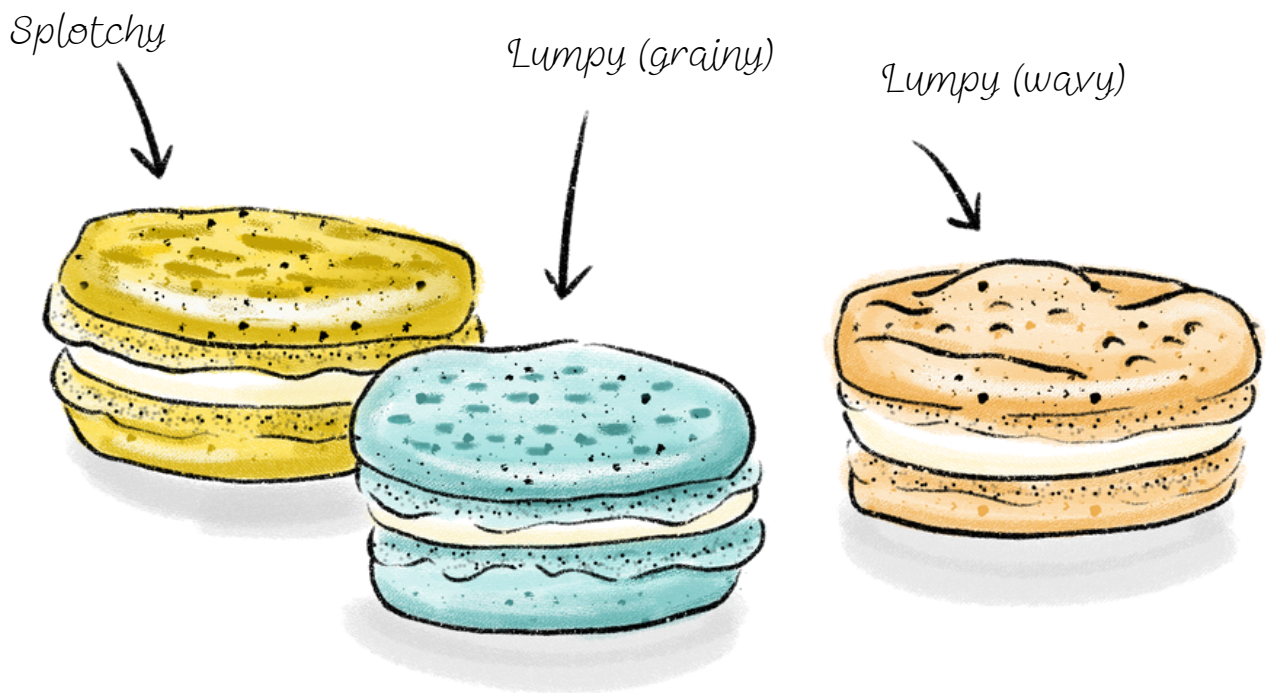
- Inadequately beaten meringue
- Over mixed batter

### 8. My macaron tops are lumpy (grainy)

The almond meal is too coarse. Grind the almond meal into a fine powder or sift out the larger particles.

### 9. My macaron tops are lumpy (wavy, like ruffled wax paper)

- Over-mixed batter
- Under-beaten meringue
- Cooked at too low a temperature
- Not rested long enough
- Under-cooked



### 10. My macaron tops are lumpy (bubbles)

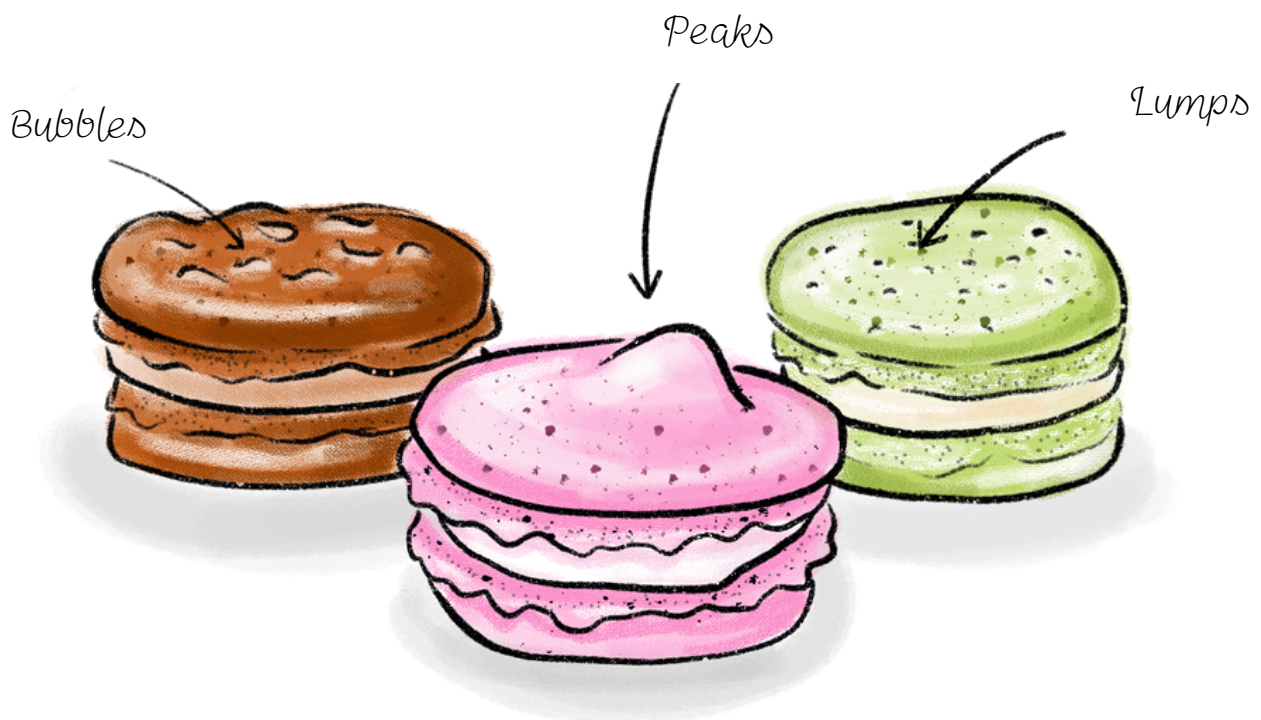
- Not taping the pan on the counter before resting
- Not popping air bubbles with a tooth-pick before resting

### 11. My macaron tops have peaks that don't settle down (even if I tap the pan)

- Under-mixed
- Incorrect measurements of ingredients

### 12. My macarons have scattered lumps of almond powder in them

Not sifting the dry ingredients thoroughly before adding them to the meringue





### 13. My macarons have lopsided feet

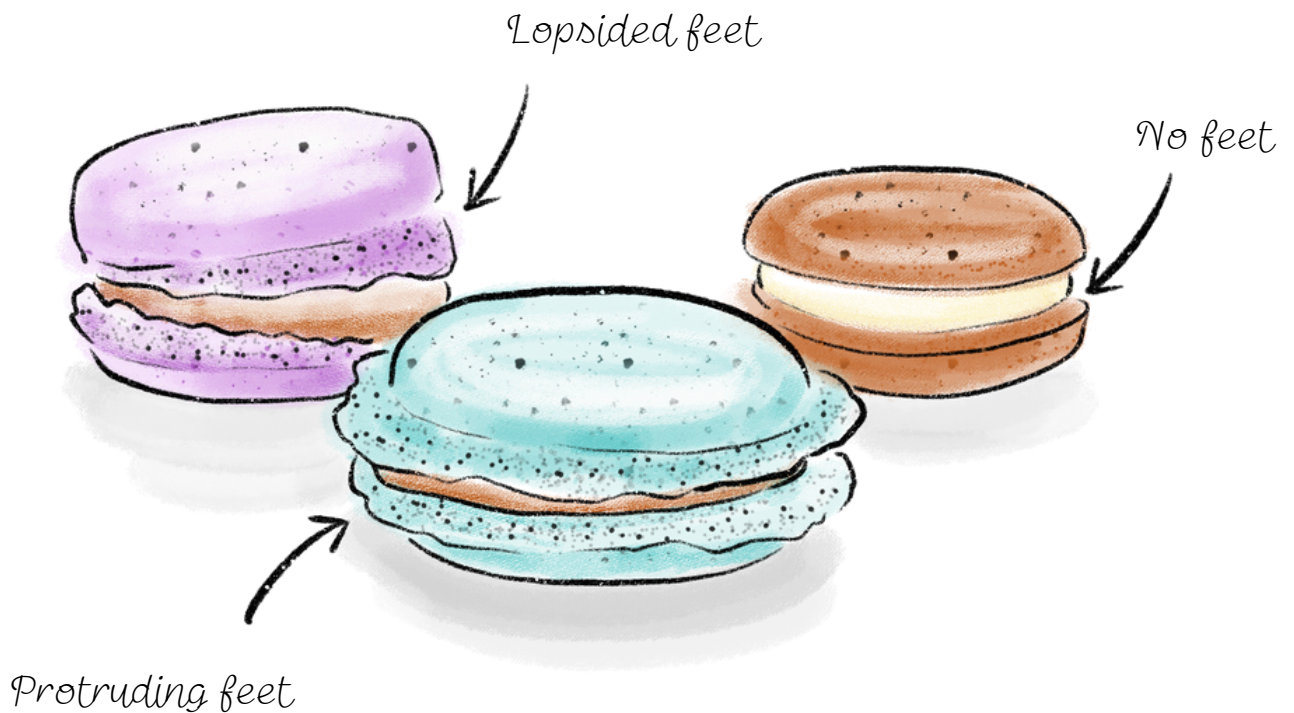
- Warped baking pans or using thin pans that buckle in the heat
- Resting the pans on a surface that isn't level
- Strong heat from the bottom of the oven
- Oven too hot or has hot spots

### 14. My macarons have protruding feet

- Cooked on a silicone baking mat
- Over-mixed
- Cooked too hot
- Poor or broken meringue

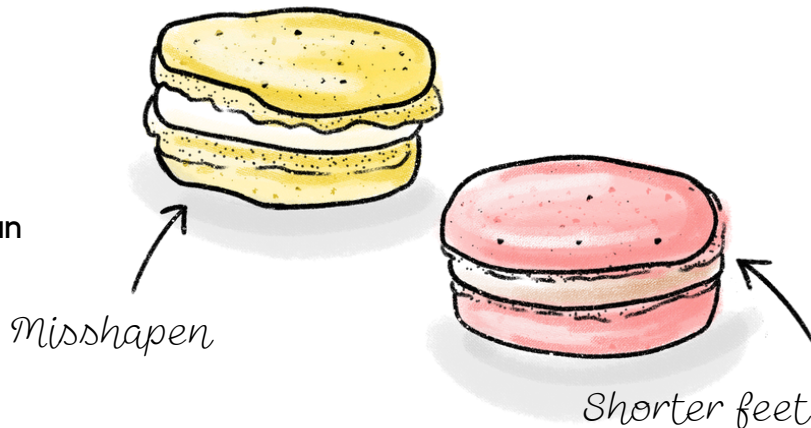
### 15. My macarons have no feet

- Under-mixing
- Resting too long
- Poor, under-beaten, or broken meringue
- Cooked at too low a temperature



### 16. My macarons are not round

- Not using a piping bag and tip
- Not piping straight down onto the pan
- Reusing parchment
- Using wrinkled parchment
- Using warped pans



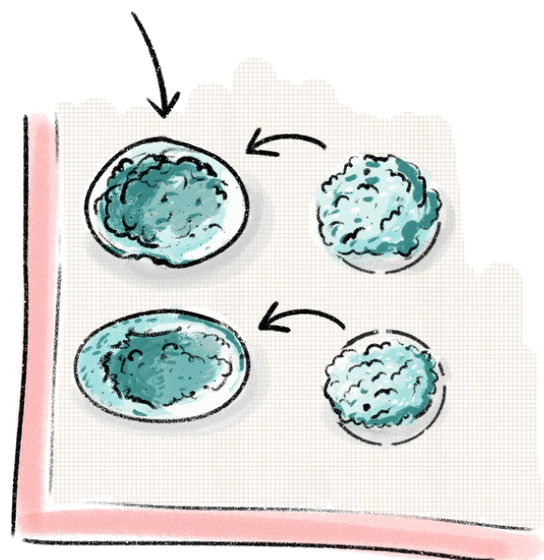
### 17. My macarons had feet in the oven but once they came out and cooled the feet were shorter.

This is normal. The feet will shrink a little coming out of the oven. The shrinkage is more pronounced on silicone baking mats than on parchment, in my experience.

### 18. My macarons stick to the pan

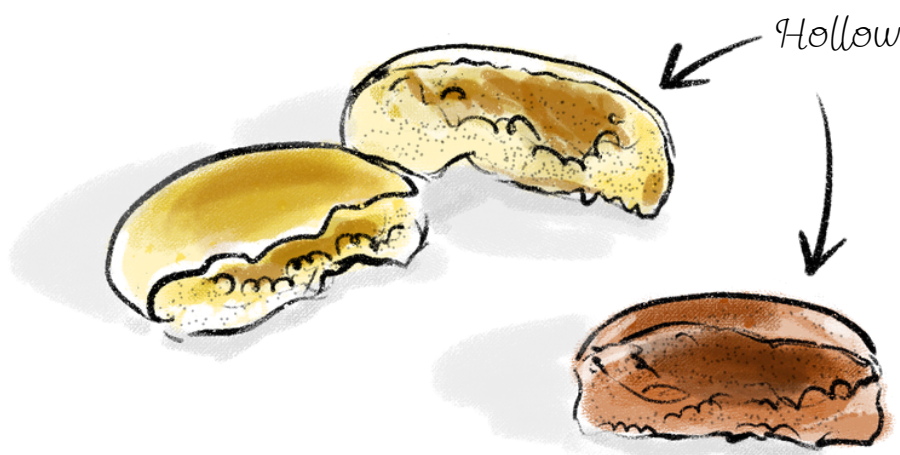
- Under-cooked
- Baked too hot or too cool
- Prying the delicate cookies off with your meaty fists
- Baking the cookies on something other than the recommended silicone baking mats or baking parchment, like aluminum foil (NO!) Ideally, the cookies should release easily while still in the oven. Test by trying to lift one of the cookies from the pan with an offset spatula. Allow the cookies to cool on the parchment or silpat, or pop them into the freezer for a few minutes and they should be easier to remove.

*Bottom not attached*



### 19. My macarons are completely hollow. (Low profile shells. The interior is gummy and pooled in the bottom of the shell.)

- Over-mixed and undercooked.
- Baked too hot and for too brief a time. The insides never set and collapsed when cool



## 20. My macarons have air pockets (pre-cooling)

- Under-cooked
- Over-beating the meringue to stiff, dry peaks
- Under-mixed, too much air left in the batter

## 21. My macarons have air pockets (post-cooling)

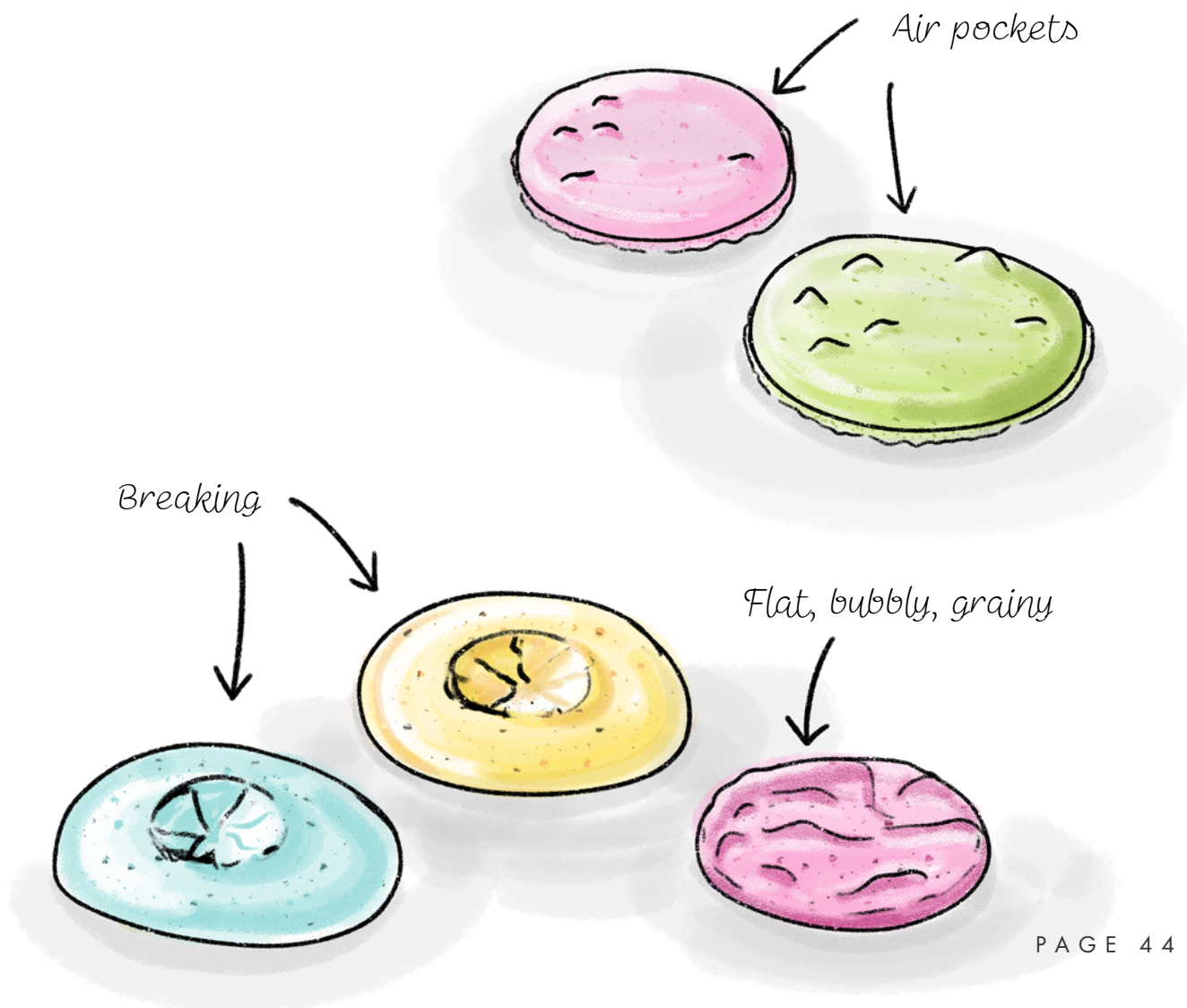
Slightly under-cooked

## 22. My macarons are soft and break easily

- Under-cooked
- Cooked at too low a temperature
- Over-mixed
- Meringue under-beaten

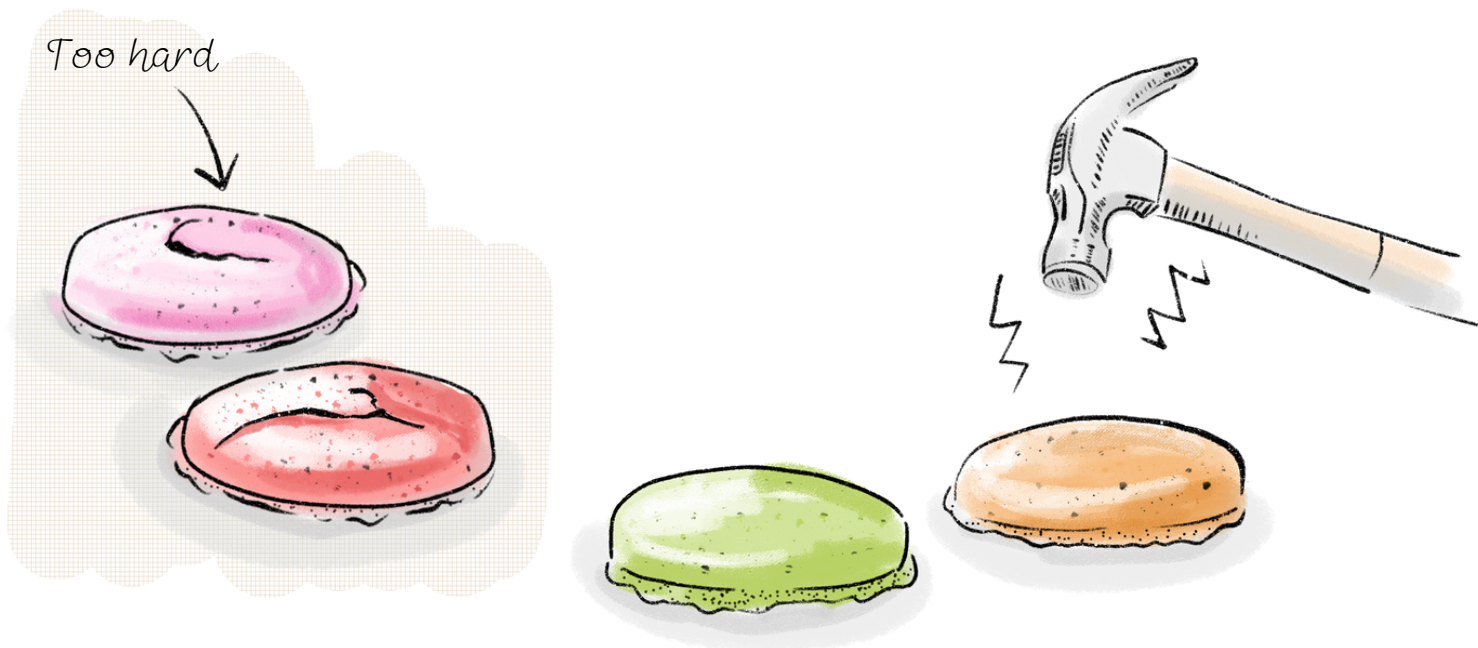
## 23. My macarons are feet-less, flat, bubbly, grainy, and all wrong

- Broken meringue
- Under-beaten meringue



## 24 My macarons are hard coming out of the oven

- Cooked too long

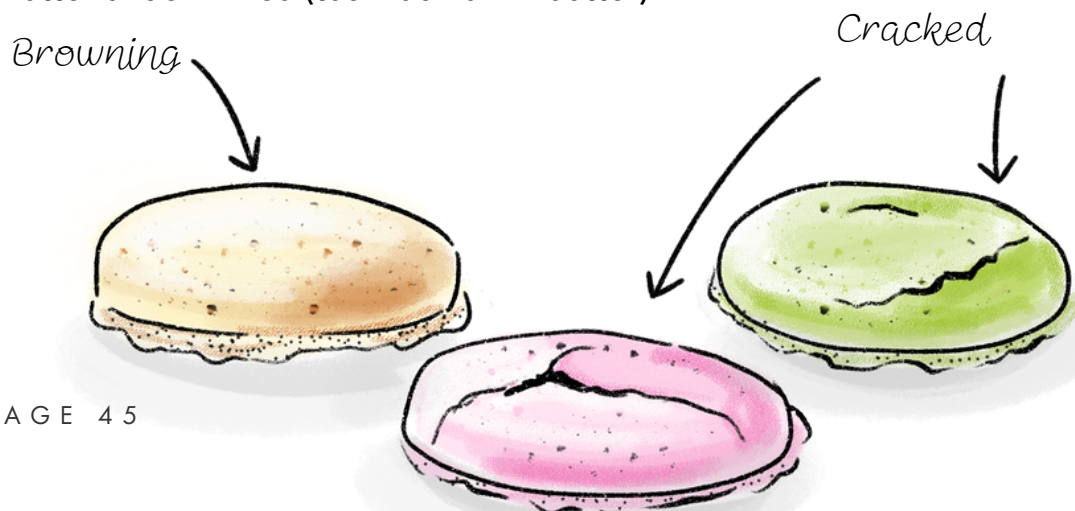


## 25. My macarons browned while baking

- Cooked on too high of an oven rack
- Strong heat from the top of the oven
- Top element of the oven turning on (shield the cookies by placing an empty pan on a top rack)
- Cooked too long

## 26. My macarons cracked

- Cookies rise rapidly due to strong heat from the bottom of the oven. Double-stack the pans to fix this.
- Cookies were not adequately rested before baking.
- Cooked on too low of an oven rack
- Under-beaten meringue (may also be puffy and lack feet)
- Batter under-mixed (too much air in batter)



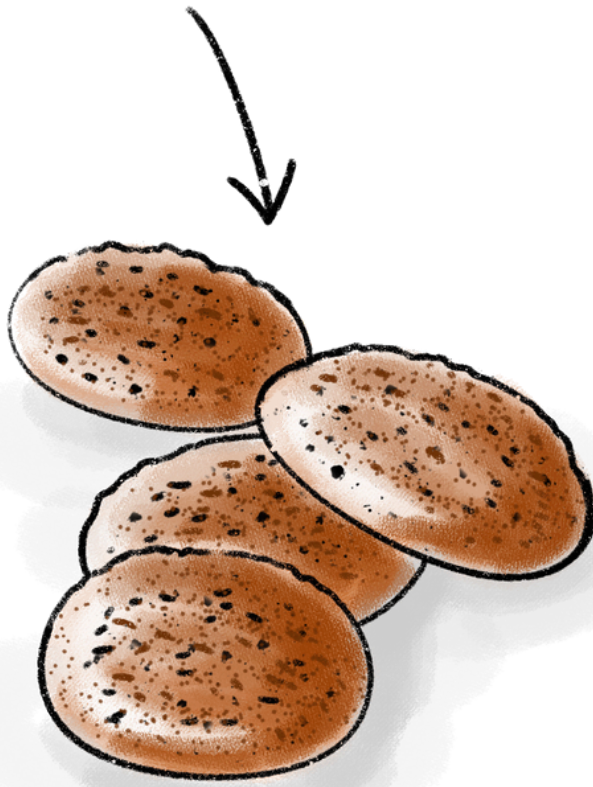
## 27. My macarons are puffy and porous

- Under mixed
- Inaccurate ingredient ratios (often too much egg)
- Used superfine rather than powdered sugar

## 28. My macarons are kind of crisp after they cool

You need to fill and mature the cookies. They will be ready to eat in 24-72 hours

*Puffy & porous*



*Crispy*



# GLOSSARY

## ALBUMEN

Albumen refers to egg whites or the proteins contained within them, crucial for providing structure and stability in macaron meringue.

## COOKIE SHEET

A flat, metal pan used for baking, offering an even surface crucial for the even baking of macarons.

## FRENCH MERINGUE

French Meringue is created by whisking sugar into egg whites until they form stiff peaks, used in the preparation of French macarons.

## GEL FOOD COLORING

a concentrated dye used to color macaron batter, preferred for its ability to impart vibrant colors without altering the consistency of the batter.

## INFUSION

Infusion involves extracting flavors from solid ingredients into a liquid, used in macaron fillings to introduce a range of flavors.

## MACARONAGE

Macaronage is the technique of folding the almond meal and meringue mixture to the correct consistency, crucial for making macarons.

## CANDY

### THERMOMETER

An essential tool for measuring the temperature of sugar syrups during the preparation of candies and Italian meringue for macarons, ensuring precision.

### FLEUR DE SEL

a hand-harvested sea salt known for its delicate flavor, often used as a finishing touch on gourmet macarons.

## GANACHE

Ganache is a creamy mixture of chocolate and cream, commonly used as a filling in macarons for its rich flavor and smooth texture.

### HEAVY CREAM OR WHIPPING CREAM

the high-fat part of milk, used in desserts for its ability to be whipped into a voluminous, creamy texture

## ITALIAN MERINGUE

Italian Meringue is made by beating hot sugar syrup into whipped egg whites until glossy and stiff, offering stability to desserts like macarons.

## MISE EN PLACE

Mise en Place is a culinary term meaning "everything in its place," referring to the organization of ingredients before starting a recipe, essential for efficient macaron making.

# GLOSSARY

## PASTRY TIP

A nozzle for a piping bag, used for shaping macaron batter into rounds on baking sheets.

## POWDERED FOOD COLORING

A dry dye used to color macaron batter, allowing for intense colors without adding moisture.

## POWDERS

Powders refer to the dry ingredients used in baking, such as flour, sugar, salt, and baking powder, distinguishing them from wet ingredients.

## SEA SALT

Sea Salt is produced from the evaporation of seawater, used in culinary applications to enhance flavor, including in macaron fillings.

## SWISS MERINGUE

Swiss Meringue is made by dissolving sugar in egg whites over a water bath and then whipping it to glossy peaks, known for its smooth texture used in desserts. It is rare that you will find a macaron recipe using the Swiss meringue which can be a trickier meringue to master.

## PARCHMENT PAPER

Parchment Paper is a non-stick baking paper, used to line baking sheets to prevent macarons from sticking during baking.

## POWDERED SUGAR

Powdered Sugar, or confectioners' sugar, is finely ground sugar with a small amount of anti-caking agent, used in macaron shells for its fine texture.

## PRALINÉ

Praliné is a confection made from caramelized nuts and sugar, used as a flavoring in macarons and other desserts for its nutty, sweet taste.

## SIFTING

Sifting is the process of passing dry ingredients through a sieve to remove lumps, ensuring a smooth consistency in macaron batter.

## SYRUP

Syrup in the context of macaron making typically refers to the sugar syrup used in making Italian meringue, crucial for achieving the correct consistency and stability of macaron shells.

# BONUS RECIPES

Did you know that macarons are made all over France? While the Parisian take on macarons is world-renowned, variations of the macarons can be found in Nancy and the Basque country. As a bonus in this already jammed-packed recipe handbook, we're offering you two recipes that you simply have to try:

- Macaron de Nancy
- Muxu/Macaron Basque



# MACARONS DE NANCY

Macarons de Nancy, also known as "Sisters' Macaroons," hail from the French city of Nancy in the Lorraine region. Unlike the more famous colorful Parisian macarons, these are simpler, rustic cookies. They have a crisp exterior and a soft, chewy interior. Legend attributes their origin to the Sisters of the Les Dames du Saint-Sacrement convent, who are said to have begun making these macarons in the 17th century to avoid wasting leftover egg whites.

**SERVING SIZE: 15**

Total Time:  
30 minutes

## INGREDIENTS

- 100 Grams (3.5 oz) Almond Powder (Almond Meal/Almond Flour)
- 100 Grams (3.5 oz) Confectioners Sugar (Powdered Sugar)
- 2 Egg Whites
- 5 Grams (1 tsp) Vanilla Extract

## DIRECTIONS

1. Mix the powders and add the egg whites. The batter should be dense.
2. Pipe out to about 15 small cookies.
3. Lightly wet the tops with a paintbrush and sprinkle with confectioner sugar.
4. Preheat the oven to 200°C (392°F). As soon as the cookies are in the oven, bring the temperature to 175°C (347°F) and bake for about 15 minutes or until they are golden.
5. The cookies can be stored in an airtight container for a few days.



# MUXU OR MACARON BASQUE

Muxu, or the Macaron Basque, is a large, soft cookie that stands out with its tender and slightly chewy texture. Unlike smaller, bite-sized cookies, each Muxu measures around 8 to 10 cm in diameter, making it a more substantial treat. The rustic appearance of the Muxu, with its homely and artisanal look, contrasts with more uniform and refined macaron cookies, embodying the charm of its regional heritage.

**SERVING SIZE: 6**

Total Time:  
25 minutes

## INGREDIENTS

- 250 Grams Powdered Sugar
- 150 Grams Almond Meal
- 4 Egg Whites
- 2 Drops Vanilla Extract
- 10 Grams Corn Starch

## DIRECTIONS

1. Pre-heat your oven to 200 C (400F).
2. In a mixing bowl, mix 2 egg whites with the other ingredients, and whisk well.
3. In your stand-up mixer or by hand, whisk the 2 other egg whites until they make a peak.
4. With a spatula, mix the 2 preparations gently.
5. Make small balls with this batter and put them on the parchment paper and on the baking tray.
6. Flatten them with your hand trying to keep a round shape.
7. Bake them for 10 to 15 minutes.





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IN A COOKIE CUTTER  
WORLD, BE A MACARON

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# THANK YOU!

Thank you, Claire van Kuijck from [Claire Makes Things](#), for the lovely illustrations included in this e-book. Another special thanks to [Designs by Darowan](#) for this fabulous e-book design. And of course, the team at Cook'n With Class for testing and reviewing these recipes to make this ultimate macaron lover's handbook tasty and home-baker friendly. And we thank you, for purchasing this ebook and hope you will enjoy the recipes with your friends and families. Be sure to tag [#cooknwithclass](#), [@cooknwithclass.paris](#) IG or [@CooknWithClass](#) for FB if you share on social and send us photos of your recreations - we love to see your progress.



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# NOTES

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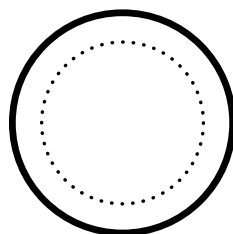
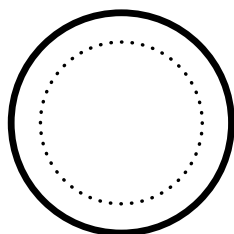
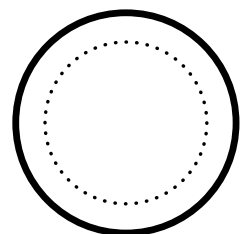
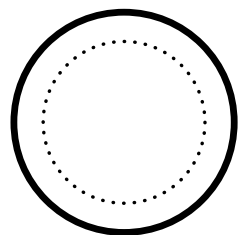
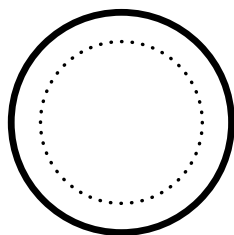
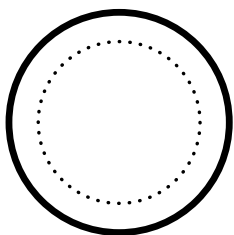
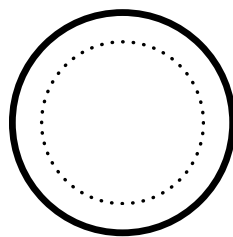
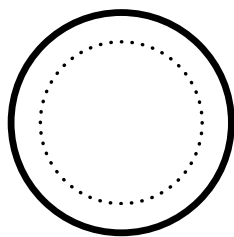
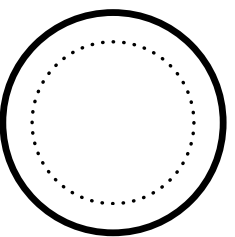
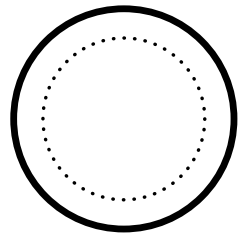
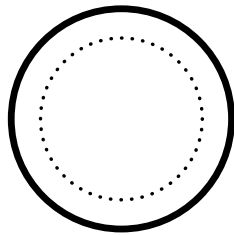
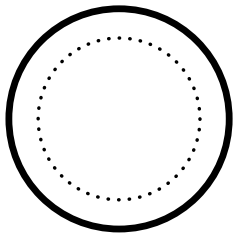
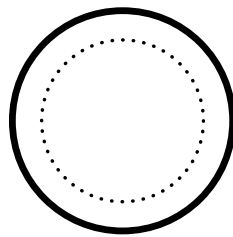
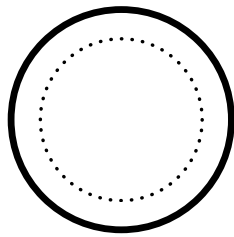
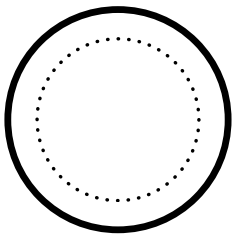
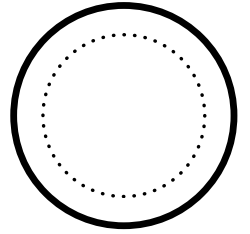
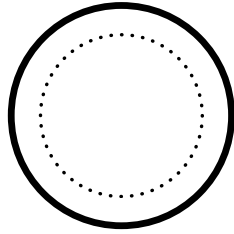
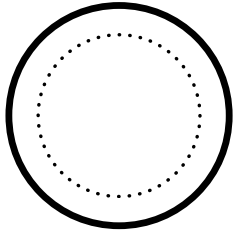
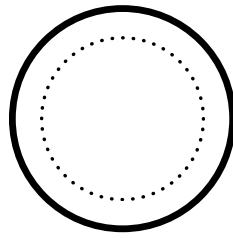
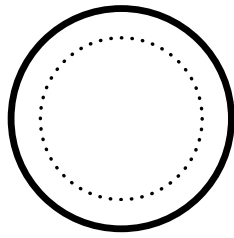
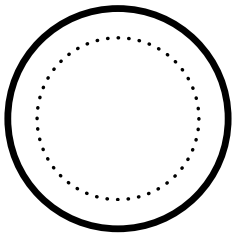
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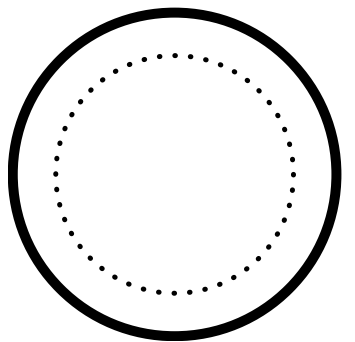
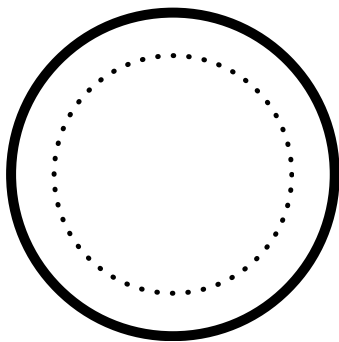
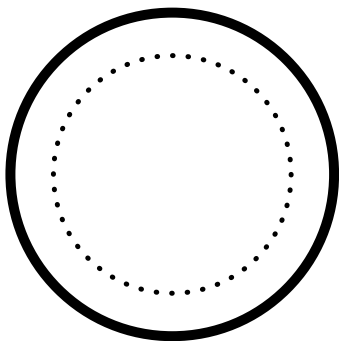
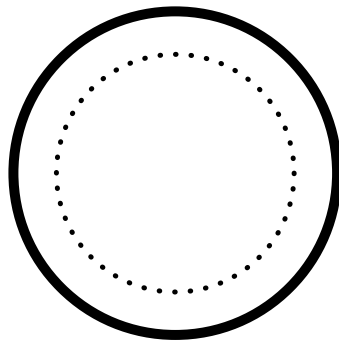
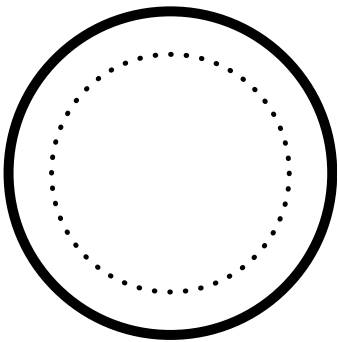
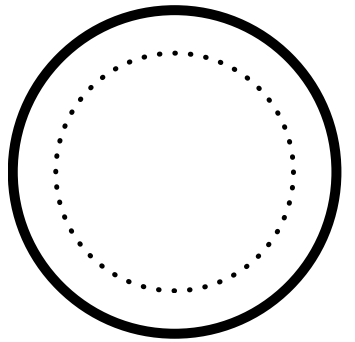
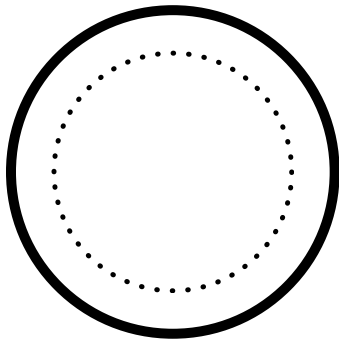
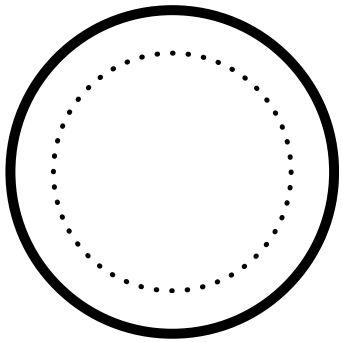
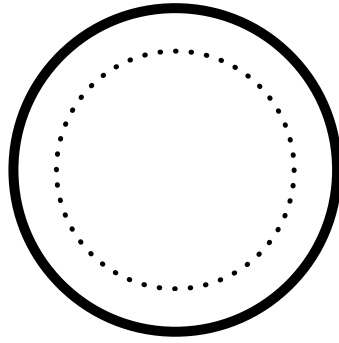
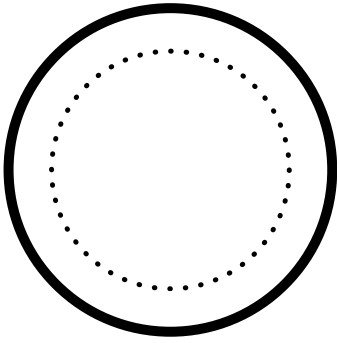
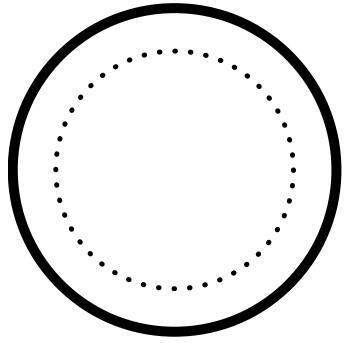
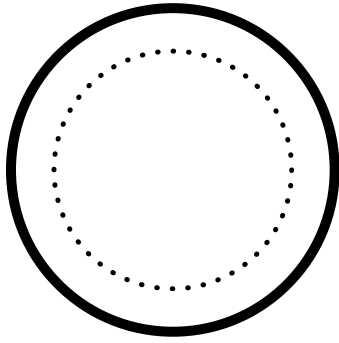
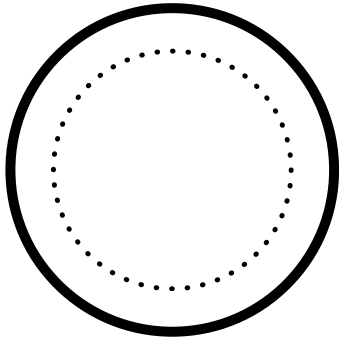
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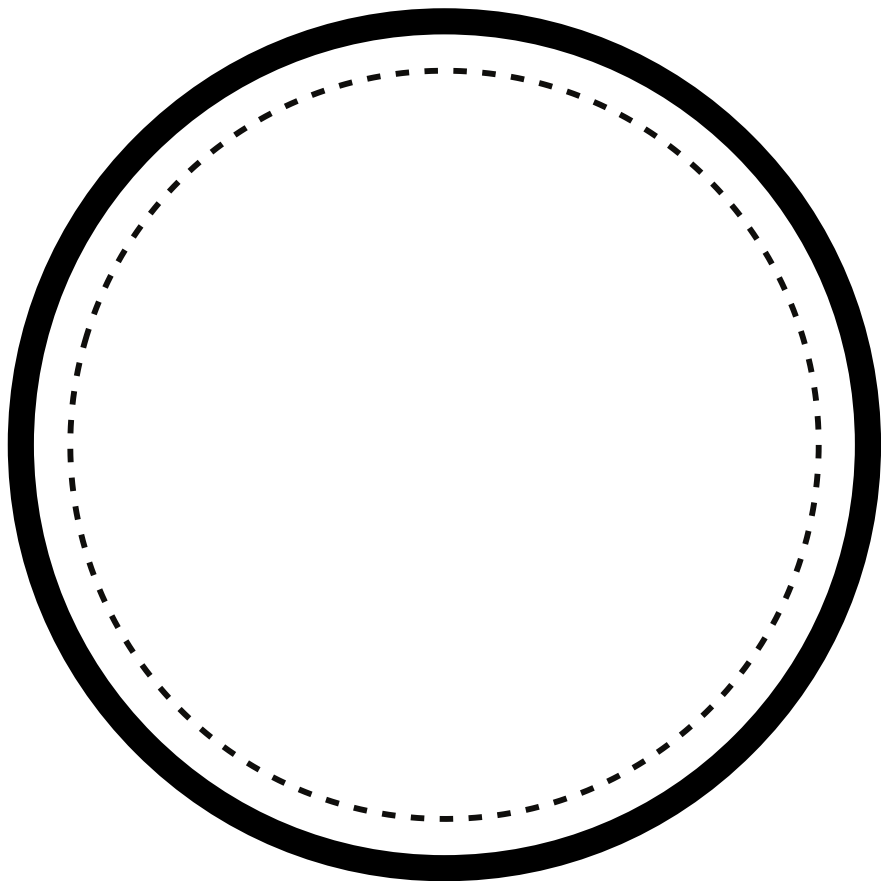
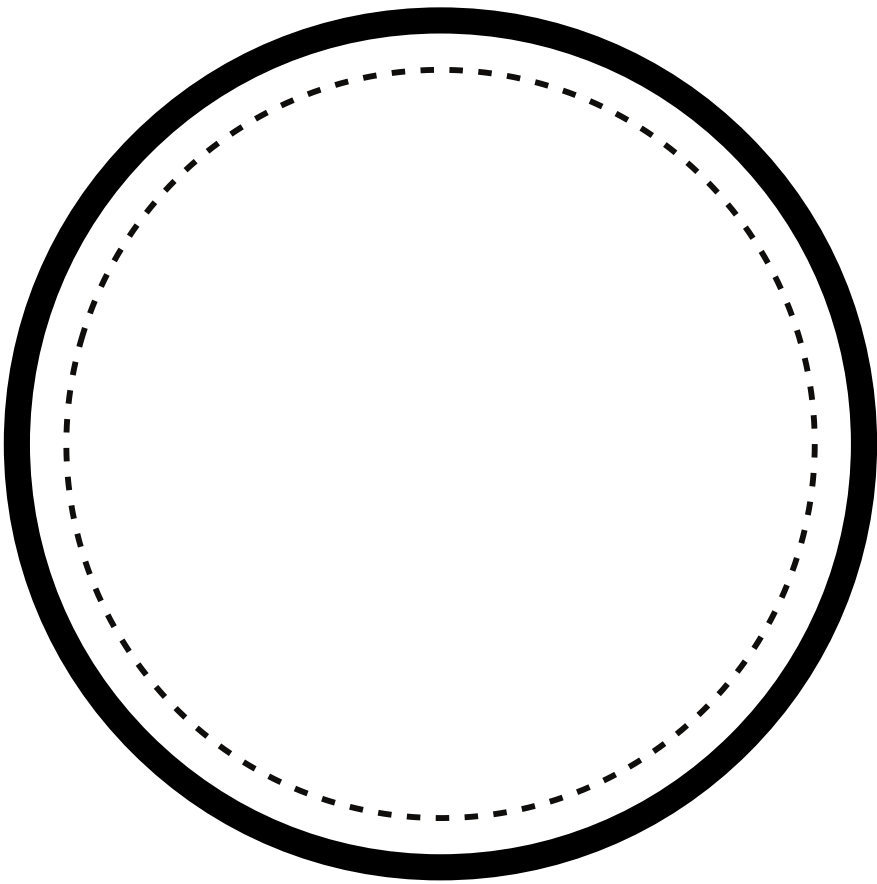
3 cm macaron stencil





4 cm macaron stencil





3 cm macaron stencil

