

CHESTNUT MACAROONS

CORSIGLIA



CHESTNUT MACAROONS



RECIPE BY LAURENT BAUD - PASTRY CHEF AU FIDÈLE BERGER - ANNECY

INGREDIENTS

- . 500 G ICING SUGAR
- . 500 G ALMOND FLOUR
- . 185 G PASTEURIZED EGG WHITES
- . 500 G CASTER SUGAR
- . 125 G WATER
- . 185 G PASTEURIZED EGG WHITES

PRODUCTION PROCESS

MIX THE ICING SUGAR AND THE ALMOND FLOUR THEN ADD THE 185 G PASTEURIZED EGG WHITES.

BRING THE SUGAR AND WATER TO 120 DEGREES C.

ONCE THE TEMPERATURE REACHES 115 DEGREES C, WHISK THE 185G EGG WHITES ON THE SECOND SETTING OF THE MIXER. AT 120 DEGREES C INCORPORATE THE SUGAR IN THE STIFF EGG WHITES THEN COOL UNTIL THE TEMPERATURE DROPS TO 50 DEGREES C. THEN FOLD IN THE SUGAR-ALMOND-EGG WHITE MIXTURE TO THE ITALIAN MERINGUE BY MACAROONING SO AS TO REDUCE THE VOLUME OF THE MIXTURE.

DROP THE MACAROONS ONTO GLASS CLOTH OR SILPAT THEN ADD CHOCOLATE SPRINKLES.

BAKE AT 150 DEGREES C FOR 12 TO 15 MINUTES DEPENDING ON YOUR OVEN. ALLOW TO COOL.

FILLING

- . 100 G DAIRY BUTTER.
- . 700 G CORSIGLIA CHESTNUT PASTE.
- . 300 G CORSIGLIA CHESTNUT PUREE.
- . 20 G RUM.

CREAM THE BUTTER THEN ADD THE CORSIGLIA CHESTNUT PASTE AND THE CHESTNUT PUREE. ADD THE RUM.

FILL THE MACAROONS AND REFRIGERATE 24 H BEFORE SELLING.

CORSIGLIA SA

455 CHEMIN DE LA VALLEE . 13400 AUBAGNE
TEL + 33 (0)4 42 36 99 99 . FAX + 33 (0)4 42 36 99 85
CONTACT@CORSIGLIA.FR . WWW.CORSIGLIA.FR

MARRONS GLACÉS

Corsiglia
EACOR 
Depuis 1896...