



Blueberry and cherry tree's flower flavour macaroons

For about 40 macaroons

Macaroon dough

<i>Reference</i>	<i>Ingredients</i>	
	Egg whites	100 g
	Granulated sugar	100 g
	White almond powder	150 g
	Icing sugar	150 g
COL0004631	Black carrot concentrated powder	5 g

- Mix the icing sugar with the white almond powder and leave at room temperature.
- In a bowl, mix together the egg whites, the granulated sugar and the black carrot concentrated powder.
- Whip until a firm meringue is obtained.
- Add the first mix in one time and stir with a rubber spatula.
- Stir until the dough become slightly liquid and spread by itself slowly.
- Pipe on a tray equipped with a silicone mat, then leave it drying during about 15 minutes (a dry skin must be formed on top of the macaroon)
- Bake in a fan oven at 145°C during 15 minutes.
- Cool it down quickly after baking.

Blueberry coulis / Cherry tree's flower

<i>Reference</i>	<i>Ingredients</i>	
	Wild blueberry puree	168 g
	Granulated sugar	20 g
DIV0004114	Pectin for glaze Sevarome	3.3 g
	Corn starch	8 g
ACN0005269	Cherry tree's flower flavouring (natural)	0.2 g

- In a saucepan, mix the cherry tree's flower flavouring with the melted blueberry puree.
- In a bowl, mix together the granulated sugar, the pectin and the corn starch, then add in the saucepan and stir with a whisk.
- Heat with stirring and bring to boil.
- Cool down quickly then mix before filling the macaroon shells