

CUSTARD & CHEESCAKE, SWEET GOODS

CHOCOLATE MACARON SANDWICH

Every mum loves macarons! Packed with silky textures and rich flavours, our classic chocolate macaron recipe is the perfect base for some sweet Mothers' Day creativity.

INGREDIENTS

INGREDIENTS	WEIGHT
Chocolate Custard Cream	
RAP Instant Custard Mix	0.500kg
Cold Water	1.250kg
Dark Chocolate (melted)	0.380kg
Thickened Cream (whipped)	0.650kg
Chocolate Macaron	
Pure Icing Sugar (1)	0.330kg
Almond Meal	0.270kg
Cocoa Powder	0.035kg
Pure Icing Sugar (2)	0.120kg
Castor Sugar	0.120kg
Egg Whites	0.240kg

METHOD

CHOCOLATE MACARON

STEP 1

In a bowl rub together the icing sugar (1), almond meal and cocoa powder to a fine crumb.

STEP 2

In a mixer, whisk the egg whites with the castor sugar on top speed to a stiff peak.

STEP 3

Gradually add the icing sugar (2) in small doses whilst mixing until all the icing sugar has gone in. Continue to mix the meringue to stiff peaks.

STEP 4

Remove meringue mixture from the machine and fold in the almond and icing sugar mix and combine well. Continue to mix by hand with a spatula until the mixture slightly runs back into itself.

STEP 5

Using piping bag, pipe drops of 5cm diameter, spaced 4cm apart from one another on a baking tray lined with baking paper.

STEP 6

Pre heat oven to 170°C and place the tray of macarons inside, turn the heat down to 150°C and bake for approximately 13 minutes.

CUSTARD CREAM

STEP 1

Add water and RAP Instant Custard Mix to mixing bowl.

STEP 2

Blend on low speed 1 minute and scrape down.

STEP 3

With a whisk, mix for 5 minutes on top speed.

STEP 4

Lastly, stream in the melted chocolate on low speed and mix until combined.

STEP 5

Leave to stand for 5 minutes before use.

ASSEMBLY

STEP 1

Fold the whipped cream into the custard and pipe mixture in between 2 macaron halves with a plain tip piping nozzle.

STEP 2

Place chocolate shavings on the chocolate cream and dust with cocoa powder.

Serve immediately or store in the fridge below 5°C for up to 24 hours.