



SIGNATURE
FRUIT



G

RAPEFRUIT & LYCHEE
MACARON CAKE



g

RECIPE FOR 4 MACARON CAKES Ø 16 CM

MACARON DOUGH

ICING SUGAR	340
GROUND ALMONDS	340
WATER	74
STRAWBERRY RED COLOURING	9
CHERRY RED COLOURING	2.5
SUGAR	192
EGG WHITES	122
POWDERED EGG WHITES	1
EGG WHITES	112

Mix the icing sugar and the ground almonds.

In a saucepan, cook the water with sugar and the colouring to 115°C.

Pour onto the 122 g of whipped egg whites.

Whisk for two more minutes, then pour in the 112 g of liquid egg whites.

Add the almonds and icing sugar, and work lightly to obtain a shiny texture.

Keep the mixture fairly firm.

Using a 1 cm thick stencil, smooth the macaroon dough on a baking sheet covered with Silpat and then sprinkle with the crystallized silver sugar and leave to form a crust for at least 20 minutes. Cook at 140/145°C for 12 to 16 minutes.

SILVER SUGAR

SUGAR	19,8
SILVER GLITTER POWDER	0,2
WATER	as needed

Mix together, very lightly moistening, then dry in the oven.

LYCHEE CREAM

RAVIFRUIT LYCHEE PURÉE	437
SUGAR	40
PECTIN NH	13
CAROB BEAN GUM	0.7
EGG YOLKS	60
BUTTER	95
200 BLOOM GELATINE POWDER	3
RAVIFRUIT LYCHEE PURÉE	15
CREAM (35% FAT)	100

Rehydrate the gelatine with the second quantity of purée. Mix together the sugar, pectin and carob bean gum.

Heat the purée and the egg yolks to 45°C then gradually pour in the previous mixture.

Cook to 85°C. Add the gelatine and blend thoroughly.

Cool to 40°C then make an emulsion with the softened butter.

Blend vigorously with the hand-held blender.

Allow to cool and then add the whipped cream.

Make the lychee cream 24 hours in advance and then incorporate the whipped cream on the day of assembly.

PINK GRAPEFRUIT MARMALADE

PINK GRAPEFRUIT	328
RAVIFRUIT RASPBERRY PURÉE	41
RAVIFRUIT GRAPEFRUIT PURÉE	164
LIME JUICE	41
SUGAR	82
XANTHAN GUM	0.8
PECTIN NH	12.3

Combine the grapefruit segments with the raspberry purée in a food processor.

Add the vanilla. Heat.

Mix the sugar with the xanthan gum, add to the purées at 40°C and bring to the boil.

Cool and mix thoroughly before use.

Turn over half the macaroon shells, pipe a little of the cream over the entire surface, then pipe balls of cream around the edges.

Fill the centre with the grapefruit marmalade, cover with a little more cream.

Place the second macaroon shell on top and leave to stand in the fridge for four hours.

Decorate with a ring of white chocolate coloured pale pink.

