

Carrot cake macaron

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SWEETS MASTER

Carrot macaron

Ingredients:

- **210g.** Almond flour
- **250g.** Sugar luster
- **184g.** Egg white
- **250g.** Sugar
- **65ml.** Water
- **1g.** Albumin
- **40g.** **Carrot Powder Ingredíssimo (ref.608504)**

Process:

1. Make a marzipan with almond flour, sugar luster, Carrot powder and 92g of egg whites.
2. At the same time, make an Italian meringue with sugar and water at 115°C.
3. Blanch 92g of egg whites with the syrup, in the form of a thread, and continue beating until reaching its optimal point of assembly.
4. Mix the two preparations until obtaining a homogeneous texture.
5. Pour dough circles of about 3cm on a silicone mat.
6. Let the Macarons dry until the surface is dry to the touch.
7. Cook the macarons at 155°C and with ventilation.
8. Once cold, fill with the creamy carrot (following recipe).

ingredíssimo

Creamy carrot

Ingredients:

- **50g.** Cream
- **75g.** Milk
- **100g.** Natural orange juice
- **25g.** Sugar
- **C.S.** Cinnamon powder
- **C.S.** Clove powder
- **C.S.** Powdered nutmeg
- **45g.** **Carrot Powder Ingredíssimo (ref.608504)**
- **50g.** **Inulin Ingredíssimo (ref.608713)**

Process:

1. Dry mix the sugar, Carrot powder, Inulin and the spices.
2. In a saucepan over the heat, mix the powdered ingredients with the liquid cream, milk and orange juice.
3. Heat the mixture, beating, to 65°C.
4. Apply turmix to refine and leave to rest in the refrigerator for 24 hours.
5. The result is a creamy filling for the macaron.