

Truffle Shuffle

Candy Cane Macarons

Mise en Place

Medium saucepan
Cutting board
Knife
Whisk
Mixing bowl

Sifter
Paring knife
Rubber spatula
Toothpick

Standing mixer with whisk attachment
Piping bags
Round pastry tip

Ingredients

For the Ganache

350 grams (1½ cups) heavy cream
350 grams (12 oz) dark chocolate 60%-80%
5-10 grams (1-2 teaspoons) peppermint extract

For the Macaron

260 grams (~2⅓ cups) powdered sugar
280 grams (2¾ cups) almond meal
200 grams (6 whole) egg whites
180 grams (¾ cup+ 2 tablespoons) granulated sugar

2 grams (½ teaspoon) cream of tartar
Red gel food coloring

For the Topping

113 grams (4 oz) dark chocolate
113 grams (4 oz) white chocolate
Crushed candy canes

To Make the Ganache

1. Place the cream into a medium saucepan. Bring to a boil over high heat.
2. If needed, chop the chocolate into small pieces. Once the cream is boiling, remove from the heat and add the chocolate. Allow it to sit for 1 minute, then whisk until smooth. Whisk in the peppermint extract to taste.
3. Transfer to a container and set aside in a cool place to firm up. If your kitchen is warm, set in the fridge for 15-20 minutes to accelerate chilling.

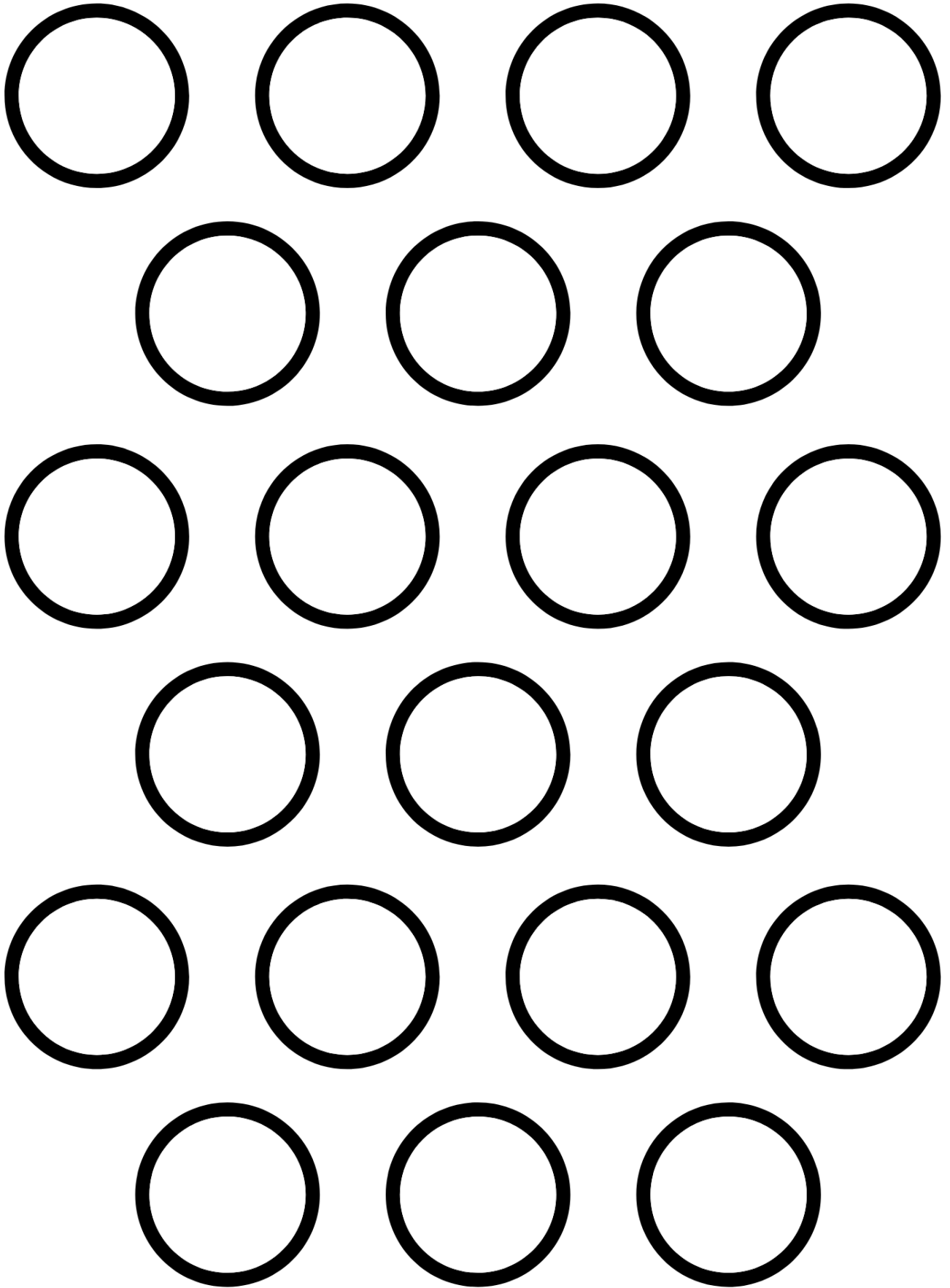
To Make the Macaron Shells

1. Preheat your oven to 325F
2. In a medium mixing bowl, sift 2 cups of powdered sugar. Whisk in the almond meal.
3. In the bowl of a stand mixer, begin beating the egg whites until they start to get foamy.
4. Once a foam starts to form, sprinkle in the sugar and cream of tartar and turn the speed to high.
5. Continue whipping until stiff peaks are formed.
6. Fold ⅓ of the almond mixture into the meringue.
7. Continue adding the almond mixture, ⅓ at a time, until it's completely incorporated. Continue mixing until the mixture falls in ribbons and fades back into itself after 10 seconds.

8. Using a toothpick, brush little stripes of red food coloring onto the inside of a piping bag. Leave some blank spaces between each stripe. This will give the candy cane pattern.
9. Transfer the mixture to a piping bag fitted with a round tip.
10. Pipe onto a parchment-lined sheet tray in even rounds. Use the provided stencil below for guidance. Add additional food dye to the bag as needed.
11. Bake until the tops are set and jiggle just slightly when moved, 8-12 minutes.
12. Remove from the oven and set aside to cool.

To Assemble

1. Remove the macarons from the paper and match them for even filling.
2. Transfer the ganache to a piping bag and pipe a dollop of ganache over the center of a macaron.
3. Stack a second macaron on top and squeeze to push the filling to the edges.
4. Enjoy as is, or to decorate, melt the extra dark and white chocolate and crush a few candy canes. Dip the macaron half way in dark chocolate. Place on a sheet tray and chill until the chocolate has set. Drizzle with some white chocolate and sprinkle with the chopped candy canes to decorate.
5. Enjoy!!!



A Note from Chef Jeremy:

Do not get discouraged if you encounter any errors in your macarons! It takes a lot of practice and patience to get the perfect macarons. Every oven I have baked in is a little different and I have had to learn how to work with the oven to get the perfect shell. In my home oven, I bake convection at 325F for 12 minutes. Here at TS, I bake them on a double sheet pan at 275F (no convection) for 17 minutes.

Practice and I promise you will get it!! If you have any questions, please email me jeremy@trufflesufflesf.com or reach out to me via instagram @jeremyjarm!! Enjoy your baking!!! And, just so you know, I have made my fair share of crack-arons, lopsided-arons, flat-arons. If you pipe in the buttercream and finish them, everyone still enjoy!! It's all about baking with love!

Xoxo,
Chef Jeremy

Troubleshooting

1. My feet aren't forming:
 - o Age egg whites overnight uncovered in the fridge to allow proteins to relax and liquid to evaporate
 - o Rest the macarons 30 minutes before baking (This will create a skin that can help the macaron correctly get their foot
2. Feet oversized:
 - o Turn down the oven temperature, sometimes this means the batter is cooking too quickly and causing it to rise too quickly
 - o Stack two sheet trays together and bake. Having a second sheet tray works as insulation to prevent the foot from getting too large
 - o Reduce the amount you whip your meringue
3. My tops are browning before the cookie is set:
 - o Reduce the heat of your oven
 - o Or, move the macarons to a lower rack in the oven
4. My macarons have peaks:
 - o Mix your macaronage (macaron batter) more. If your batter is not settling peaks, it needs to be mixed more
5. My macarons are sticking to the parchment paper:
 - o This is a good sign that they are underbaked. To immediately resolve, place the macaron in the freezer for a few minutes, freezing will firm them up so you can remove them from the paper
 - o In the future, bake for longer at a lower temperature
6. My macarons cracked:

- The meringue needed more whipping. Having a stable meringue will help prevent the macarons from cracking
 - The oven temperature is inconsistent. Using convection to bake can help even out the temperature, as well as rotating the pan during baking
7. My macarons are uneven/lopsided:
- Piping incorrectly can cause this
 - Uneven oven temperature can cause this, to help rotate the pan during baking. You can also play with using the convection fan on/off