

# Truffle Shuffle

## Salted Caramel Macaron

### Mise en Place

Paring knife  
Medium saucepan with lid  
Small bowl  
Pastry brush  
Medium mixing bowl

Large mixing bowl  
Fine mesh sifter  
Rubber spatula  
Stand mixer  
Parchment-lined baking sheet

Piping bag  
Round piping tip  
Whisk

### Ingredients

#### **For the Caramel**

1 vanilla bean  
120 grams (½ cup) cream  
200 grams (1 cup) sugar  
60 grams (¼ cup) water  
85 grams (6 tablespoons) butter  
Pinch of salt

#### **For the Macaron**

260 grams (~2 cups) powdered sugar  
280 grams (3 cups) almond meal  
200 grams (6 whole) egg whites  
180 grams (¾ cup+ 2 tablespoons) granulated sugar

2 gram (½ teaspoon) cream of tartar

#### **For the Buttercream**

115 grams (4 whole) egg whites  
150 grams (¾ cup) sugar  
340 grams (¾ lb) butter

### **To Make the Caramel**

1. Split and scrape the vanilla bean and place in the cream. Microwave the cream to heat.
2. In a medium saucepan, place the sugar and the water. Mix until well combined.
3. Brush the sides of the pan with water to wash away sugar crystals.
4. Cover the pan and bring to a boil. Boil for 3 minutes. Remove the lid
5. Boil the sugar until golden brown. Then add the cream little by little, whisking well as you incorporate. Remove from the heat and add the butter and salt and mix until well combined.
6. Transfer to a clean bowl to cool.

### **To Make the Shells**

7. Preheat your oven to 325F
8. In a medium mixing bowl, sift 2 cups of powdered sugar. Whisk in the almond meal.
9. In the bowl of a stand mixer, begin beating the egg whites until they start to get foamy.
10. Once a foam starts to form, sprinkle in the sugar and cream of tartar and turn the speed to high.
11. Continue whipping until stiff peaks are formed.
12. Fold ⅓ of the almond mixture into the meringue.
13. 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.
14. Transfer the mixture to a piping bag fitted with a round tip.

15. Pipe onto a parchment-lined sheet tray in even rounds. Use the provided stencil for guidance.
16. Bake until the tops are set and jiggle just slightly when moved, 8-12 minutes.
17. Remove from the oven and set aside to cool.

### **To Make the Buttercream Frosting**

1. Clean your mixing bowl and combine the 2nd addition of egg whites and sugar. Whisk to combine.
2. Place the bowl over a pot of simmering water and cook until the sugar has dissolved or the temperature reaches 135F.
3. Whip the egg white mixture on high speed until fluffy and cooled.
4. Slowly add all of the softened butter until the mixture comes together and is homogenous.
5. Fold in the vanilla extract and salted caramel.

### **To Assemble**

1. Remove the macarons from the paper and match them for even filling.
2. Pipe buttercream into the center of half of the cookies.
3. Stack the second cookie on top.
4. Enjoy!!!