



COOKING CLASSES
AT SUR LA TABLE

CARAMEL APPLE MACARONS

WITH SUR LA TABLE CHEF

MENU:

CARAMEL APPLE MACARONS
CARAMEL BUTTERCREAM
APPLE COMPOTE

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 1 large tart apple, such as Honeycrisp
- 1 lemon

Dairy

- 4 large egg whites
- 4 ounces (1/2 cup) heavy whipping cream
- 2 sticks (8 ounces) unsalted butter

Pantry Items

- Confectioners' sugar
- Almond flour
- Cream of tartar
- Granulated sugar
- Cornstarch
- Kosher salt
- Sea salt
- Light corn syrup
- Light brown sugar
- Cinnamon or freshly grated nutmeg

Dry/Canned Goods

- Green gel food coloring

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Hand Tools/Gadgets

- Kitchen scale
- Bench scraper (optional)
- Measuring cups and spoons
- Sieve or fine-mesh strainer
- Silicone spatula
- Wooden spoon
- Instant-read thermometer
- Large mixing bowl
- Medium mixing bowl
- Whisk
- Vegetable peeler

Cookware

- Medium saucepan
- Small saucepan

Appliances

- Food processor
- Stand mixer or handheld mixer with paddle and whisk attachment

Baking Tools and Equipment

- 2 baking sheets lined with parchment paper
- 2 large pastry bags (disposable or fabric)
- 1/2" plain round pastry tip (#12)
- Large round pastry tip
- Small baking sheet or large plate

Other

- Parchment paper

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Caramel Apple Macarons

1. Print out 4 copies of the macaron template from the last page of this packet to place under your parchment paper on your rimmed baking sheets.
2. You will start class by pulsing the almond flour and the confectioners' sugar. It will be helpful to have your ingredients, kitchen scale, food processor, fine-mesh strainer and a sheet of parchment paper ready to go.
3. Preheat the oven to 300°F and position rack in the middle of the oven.
4. 30 minutes prior to class, remove 4 egg whites from refrigerator and allow to come to room temperature.

Caramel Buttercream

1. Remove 2 sticks of unsalted butter from refrigerator and allow to come to room temperature.

Apple Compote

1. Wash and dry produce.

CARAMEL APPLE MACARONS

Yield: 35 sandwich cookies

7 ounces confectioners' sugar
4 ounces almond flour
4 large (4 ounces) egg whites, at room temperature
1/8 teaspoon cream of tartar
3 1/2 ounces granulated sugar
1/8 teaspoon green gel food coloring, more as needed
3/4 cup apple compote (recipe included)
1 recipe caramel buttercream (recipe included)

1. Preheat oven to 300°F and position a rack in middle of oven. Fit baking sheets with parchment paper. Make sure pans are flat (not dented or warped) and parchment is trimmed to fit pan. Using paper templates, trace circles onto parchment or place templates under parchment paper.
2. To the bowl of a food processor fitted with a metal blade, process confectioners' sugar and almond flour into a fine powder, about 30 seconds. Using a drum sieve or fine-mesh strainer, sift mixture onto a sheet of parchment paper three times and discard any coarse meal (no more than 1/2 teaspoon). Set aside.
3. **To prepare meringue:** To the bowl of a stand mixer fitted with a whisk attachment, add egg whites and cream of tartar; whip whites on medium speed until foamy. Gradually add sugar, stopping to scrape down sides of bowl as needed. Once sugar is incorporated, continue to whip meringue into stiff glossy peaks. The meringue should have the consistency of shaving cream. Gently fold food coloring.
4. **To complete macaronage step:** Add one-third of sifted flour mixture to meringue and fold with a spatula. Once incorporated, add remaining flour mixture, smearing batter along sides of bowl and then folding back into center, being careful not to overmix. Repeat until batter becomes shiny and reaches consistency of slow-moving lava. To check for correct consistency, batter should flow from spatula like thick lava and hold a ribbon for a couple of seconds, then fall back into itself making a smooth glossy surface. If it falls in clumps, continue to fold gently, deflating batter until proper consistency is reached.
5. Transfer batter to a pastry bag fitted with a 1/2" plain round tip. Using both hands, hold pastry bag, pipe batter by placing tip 1/2" above parchment, directly in center of first stenciled circle and fill. Once circle is filled, stop squeezing and make a quick upward and sideways motion to detach batter and move to next circle. (The batter should settle into a smooth and glossy round circle.)
6. Rap baking sheet firmly on counter to release any trapped air and to help form the pied. Let macarons stand at room temperature until a firm skin forms, 30 to 45 minutes. To check to see if macarons are ready, lightly touch sides and if your finger does not make a dent, macarons are

ready for the oven.

7. Bake macarons one sheet at a time, rotating halfway through, until macarons are crisp and firm, 14 to 16 minutes. Carefully slide macaron topped parchment sheets onto a wire rack and allow macarons to cool completely before removing them from parchment paper and filling.

8. **To assemble macarons:** Pipe a circular dam of buttercream onto the flat side of a cooled macaron. Fill center of dam with apple compote. Place another cookie, flat side down, over filling and gently press just enough to push filling out towards edges.

9. Once filled, macarons can be refrigerated in an airtight container for up to 3 days.

CARAMEL BUTTERCREAM

Yield: about 2 cups

8 ounces granulated sugar

1/4 cup water

1 tablespoon light corn syrup

4 ounces (1/2 cup) heavy whipping cream

1 teaspoon sea salt, preferably fleur de sel

8 ounces unsalted butter, room temperature, cut into 1" pieces

1. To a medium saucepan, combine sugar, water and corn syrup. Stir once to combine and wash down sides of saucepan with a silicone pastry brush dipped in water. Set over low heat and cook until syrup comes to a boil, washing down sides of pan with a wet pastry brush as needed.
2. Increase heat to medium-high, gently swirling pan occasionally, until mixture turns a deep golden-brown color. To accurately test color, dip a heat-resistant white silicone spatula into mixture. Remember sugar will continue to cook off heat so don't take color too far.
3. Remove saucepan from heat and slowly pour in cream, being careful since mixture will vigorously boil when cream is added. Stir with a silicone spatula until smooth. Stir in sea salt. Allow caramel to cool to room temperature, about 1 hour. If you would like to speed up cooling your caramel, transfer it to the bowl of a stand mixer fitted with a paddle attachment and mix on high speed until cool.
4. Transfer caramel to the bowl of a stand mixer fitted with a paddle attachment. Mix on high speed until the exterior of bowl is cool to touch. Reduce speed to medium and add butter, 1 piece at a time, mixing well after each new addition. Once all butter is incorporated, return to medium-high speed and beat for a few minutes until fluffy; transfer to refrigerator and chill 20 minutes if buttercream is loose. Rewhip buttercream with paddle attachment until smooth. Transfer buttercream to a pastry bag fitted with a medium round tip.

APPLE COMPOTE

Yield: about 1 cup

1 large tart apple, such as Honeycrisp, peeled, cored and cut into 1/2" dice

2 tablespoons light brown sugar, plus more to taste

1 teaspoon lemon juice, plus more to taste

1/4 cup water

Pinch of kosher salt

Pinch of cinnamon or freshly grated nutmeg (optional)

1. To a medium saucepan set over medium heat, combine all ingredients. Bring to a simmer and cook until apples are tender and compote is thickened, about 5 to 7 minutes. Taste and adjust seasoning with sugar and lemon juice if needed. Cool completely.

HOW TO MAKE MACARONS

Making macarons requires only three ingredients: almond flour, confectioners' sugar and egg whites. Other items such as cocoa powder, dried raspberries, nut powders and dried teas can be added to change the color and flavor of these delicate cookies. It's important to carefully choose ingredients and follow the preparation and baking instructions in this packet to ensure success.

Almond flour, very finely ground

Available at Sur La Table, specialty stores, or online. Store products in the freezer as nut flours spoil quickly. Purchase products that contain little or no cornstarch which can cause the macaron shells to crack. Another option is to buy almonds and grind them to a very fine texture in a food processor, spice grinder, or blender.

Egg whites

For best results, allow the egg whites to reach room temperature before whipping. Make sure that the whites contain no bits of yolk which will prevent the whites from foaming properly. A mild acid such as cream of tartar also helps the egg whites foam. When measuring, keep in mind that the white from a large egg weighs approximately 1 ounce.

Flavorings

Mix dry flavorings such as dried fruit powders, teas, nut powders and cocoa with the almond meal. Mix wet ingredients such as food colorings with the egg whites once they are beaten.

MACARON BATTER MIXING TECHNIQUES

Common/French/Cold Meringue

Made with room temperature egg whites. Sugar is slowly added after the egg whites are beaten to the soft peak stage. This mixture is less stable and must be used immediately.

Cooked/Italian/Hot Meringue

A sugar syrup (4 parts sugar to 1 part water) is cooked to approximately 243°F (firm ball stage), then poured into the whipping egg whites (begin whipping egg whites when the sugar syrup reaches a boil). This mixture is more stable than a cold meringue.

IMPORTANT MACARON TERMINOLOGY

Macaronage

The technique of deflating the almond flour and meringue to create a smooth, shiny batter.

Macaronner

The technique of mixing the batter until it is firm and drips slowly when scooped.

Pied

The "foot" or small frills that form along the bottom edge of a macaron makes the cookie distinctive and authentic. Forming the pied depends on several factors including proper

macaronage, oven temperature and rapping the baking sheet on the counter before placing it in the oven.

MACARON TIPS

- To ensure consistent results, weigh all the ingredients with a digital scale.
- Make sure to sift your ingredients multiple times if necessary. Dry ingredients should have a powdery texture with no lumps. The almond and confectioners' sugar mixture may be pulsed in a food processor to make the texture finer.
- The final macaron batter should be firm and drip slowly when scooped with a silicone spatula.
- To keep macarons consistent in size and shape, make a circle template by drawing 1 1/3" circles spaced at least 1/2" apart on the reverse side of a sheet of parchment paper cut to fit your baking sheet. Alternatively, place a template under the parchment paper. Do not remove template until after macarons are baked.
- When piping the macaron batter, keep the tip of the pastry bag about 1/2 " above and in the middle of the circle guide since the batter will spread.
- After piping, rap the baking sheet firmly on the counter to release any trapped air and to help form the pied.
- Dry the piped macarons for at least 30 minutes before baking. The drying process is complete when the macarons no longer stick to your finger when lightly touched.
- Only bake one tray at a time and rotate the baking sheet in the oven to promote even baking.
- If macarons stick to the parchment paper after baking, transfer the macarons to the freezer for 5 minutes to release.
- Macarons can be kept sealed in an airtight container for 3 days at room temperature or up to 1 week in the refrigerator.

