



**COOKING CLASSES**  
AT SUR LA TABLE

**FOCUS SERIES**  
**MACARONS**  
**PECAN AND DARK CHOCOLATE**

WITH SUR LA TABLE CHEF

**MENU:**

**PECAN MACARON**  
**DARK CHOCOLATE GANACHE FILLING**  
**CANDIED PECAN GARNISH**

# Ingredient Shopping List

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

## Dairy

- 4 large egg whites
- 2 tablespoons unsalted butter
- 2/3 cup heavy whipping cream

## Pantry Items

- Confectioners' sugar
- Cream of tartar
- Granulated sugar
- Vanilla bean paste or 1/2 vanilla bean
- Kosher salt
- Vegetable oil or cooking spray

## Dry/Canned Goods

- 4 ounces ground pecans
- 4 ounces almonds
- 4 ounces pecans
- 8 ounces bittersweet chocolate

# 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
- Mixing bowls (various sizes)
- Whisk

## Cookware

- Skillet
- Small saucepan

## Appliances

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

## Baking Tools and Equipment

- 3 baking sheets
- 2 large pastry bags (disposable or fabric)
- 1/2" plain round pastry tip (#12)

## 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.

### **Pecan 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. If using whole pecans, 1 hour prior to class coarsely grind pecans in a food processor and transfer to freezer. If using ground pecans, 1 hour prior to class transfer to freezer.
5. 30 minutes prior to class, remove 4 egg whites from refrigerator and allow to come to room temperature

### **Candied Pecans (Praline Brittle)**

1. Lightly toast almonds and pecans.

### **Dark Chocolate Ganache**

1. 30 minutes prior to class, remove butter from refrigerator and allow to come to room temperature.

## PECAN MACARONS

*Yield: 35 sandwich cookies*

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*7 ounces confectioners' sugar  
4 ounces ground pecans, frozen  
4 large (4 ounces) egg whites, at room temperature  
1/8 teaspoon cream of tartar  
3 1/2 ounces granulated sugar  
2 teaspoons vanilla bean paste or 1/2 vanilla bean scraped of seeds*

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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 prepare pecans:** To the bowl of a food processor fitted with a metal blade, process frozen ground pecans and confectioners' sugar into a fine powder. Using a drum sieve, sift mixture onto a sheet of parchment paper three times and discard any coarse meal (no more than 1/2 teaspoon). Set aside. If mixture becomes stuck in sieve, transfer to a large bowl and whisk until no lumps are present.
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 in vanilla bean paste or seeds.
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.

***Recipe variations:***

- To dye macarons, fold a scant amount of gel food coloring to the stiff meringue.

## CANDIED PECANS (PRALINE BRITTLE)

**Yield:** 1 1/2 cups

Praline or pralin in France is a simple combination of caramelized sugar and nuts. Swap pecans and almonds for hazelnuts, walnuts or any combination. Process to a paste and use to fill cakes, cookies or swirl into vanilla bean ice cream. Add a 1/2 cup of cocoa powder or melted chocolate for spreadable gianduja, aka homemade Nutella.

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*1 tablespoon vegetable oil or cooking spray*  
*4 ounces granulated sugar*  
*4 ounces almonds, lightly toasted and coarsely chopped*  
*4 ounces pecans, lightly toasted and coarsely chopped*

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1. Line a rimmed baking sheet with parchment paper or a silicone baking mat. Lightly coat parchment or mat with vegetable oil or spray with cooking spray.
2. **To prepare brittle:** To a medium saucepan set over medium heat, add sugar and cook while stirring with a heat-safe spatula. Once sugar has melted, stop stirring and swirl skillet to prevent sugar from recrystallizing. Cook sugar until caramelized and amber-colored. Immediately take skillet off heat. Lightly coat a silicone spatula with cooking spray or oil. Using prepared silicone spatula, quickly fold nuts into caramel, coating well.
3. Pour mixture onto your prepared sheet pan and spread to a thin layer with spatula. Allow brittle to cool completely.
4. Break brittle into lentil size and smaller pieces.

## DARK CHOCOLATE GANACHE

**Yield:** 1 cup

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*2/3 cup heavy whipping cream*  
*8 ounces bittersweet chocolate, chopped*  
*2 tablespoons (1 ounce) unsalted butter, softened*  
*1/8 teaspoon kosher salt*

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1. **To prepare ganache:** To a small saucepan set over medium-high heat, add cream and bring to a simmer. Place chocolate in a medium heatproof bowl and pour hot cream over chocolate. Let stand for 5 minutes.
2. Slowly stir chocolate mixture with a silicone spatula to combine. Add butter and salt, whisk until smooth. Let cool, stirring every 10 minutes until firm but still pliable for piping.
3. When ganache reaches desired consistency, transfer to a piping bag with a medium round tip.
4. **To assemble macarons:** Pipe about 1 teaspoon of ganache onto flat side of a cooled macaron. Place another cookie, flat side down, over filling and gently press just enough to push filling out towards edges. Place broken brittle to a small bowl and roll edges of macarons into the brittle to adhere to ganache.
5. Once filled, macarons can be refrigerated in an airtight container up to 3 days.



## 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.

