

Yuzu & Ginger Macarons

Ingredients

Makes about 36 macarons

For the filling: yuzu-ginger ganache

150 g white chocolate, chopped
¼ cup yuzu juice (or lemon juice)
2 tbsp heavy cream
¼ tsp ground ginger
Yellow gel food coloring

For the shells:

3 large egg whites, aged for at least 24 hours
125 g almond meal
210 g powdered sugar
1 tbsp yuzu zest or powder, or very finely grated lemon zest
1 tsp ground ginger

Method

To make the filling:

Mix the yuzu/lemon juice, heavy cream and ground ginger in a small saucepan or a microweavable cup. The cream will curdle - don't worry, it'll be ok after cooking. Bring the mixture to a boil, remove from the heat and mix in the white chocolate. Whisk to incorporate the white chocolate, putting the mixture back over very gentle heat if needed (be very careful not to overheat or bring the mixture to a boil, because white chocolate is very sensitive to heat). Add yellow gel food coloring to taste, mix to incorporate, then transfer to an airtight container. Refrigerate until cold and set.

To make the shells:

Take the egg whites out of the refrigerator about an hour before making the macarons to bring them back to room temperature. Line two doubled baking sheets with parchment paper and set aside.

Place the almond meal, powdered sugar, yuzu/lemon zest and ground ginger in the bowl of a food processor. Finely grind everything together for a minute or two. Stop the processor, scrape the sides and bottom of the bowl, and process again for a minute. After processing the sugar-almond mixture, carefully sieve the mixture but put any zest that doesn't go through the sieve back into the bowl (you want that flavor in your macarons!). Reserve.

Put the egg whites in a large stainless steel bowl. Beat at medium/high speed with a handheld or stand mixer. Once they start to get bubbly and white and the whisk is lightly leaving marks, slowly add the granulated sugar. Keep on beating until stiff peaks form. Add a couple drops of yellow gel food coloring (or to taste) to the egg whites along with a third of the almond-sugar mixture. Fold to incorporate by sliding a rubber spatula down to the bottom of the bowl and gently bringing it back to the top. Keep on adding the almond-sugar mixture a third at a time until everything is incorporated, always folding gently and never beating.

Pour the batter in a pastry bag fitted with a round ½-inch tip, then pipe equal rounds of batter on the parchment-lined baking sheets. Let rest for 20-30 minutes before baking.

Preheat oven to 310°F (155°C). When the shells have rested enough, bake for about 15 minutes, or until the shells are firm on their feet when lightly tapped. Let cool the shells completely, then remove from parchment paper. Fill with yuzu-ginger ganache, then refrigerate for 24 hours before eating. Enjoy within the next 5 days for the best texture and flavor.

