

INTRODUCTION TO MACARONS



MADDIE BREHM

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Prepping Your Piping Bag

ALONG WITH HOW TO APPROPRIATELY PREPARE MY TOOLS AND INGREDIENTS, ONE OF THE FIRST THINGS I LEARNED WHILE STUDYING PASTRY WAS HOW TO KEEP A CLEAN AND ORGANIZED KITCHEN!

ONE OF THE FASTEST AND EASIEST THINGS YOU CAN DO FOR YOURSELF IS TO LEARN HOW TO PREPARE YOUR PIPING BAG, SO THAT YOU NEVER HAVE TO WORRY ABOUT YOUR BATTER OR FILLING DRIPPING OR FLYING OUT AS YOU WORK.

LET'S WALK THROUGH THE BASIC STEPS FOR PREPARING YOUR PIPING BAG TOGETHER!





Using a Hand Mixer

I THINK THE MAJORITY OF BAKERS WHO DEMONSTRATE MACARON MAKING ONLINE, MYSELF INCLUDED, USE SOME VARIETY OF STAND MIXER. SOME PEOPLE PREFER TO USE, OR ONLY HAVE ACCESS TO, A HAND MIXER AND USE THAT FOR ALL THEIR PASTRY NEEDS. THAT IS FINE AND DANDY FOR MOST RECIPES, AND A LOT OF THE TIME YOU MIGHT NOT NEED TO DO A SINGLE THING DIFFERENTLY!

HOWEVER, WITH SOME PASTRY RECIPES (MACARONS AND MACARON FILLINGS INCLUDED) THERE ARE SOME TIPS, TRICKS, AND RECOMMENDATIONS YOU MIGHT WANT TO BE AWARE OF IF YOU ARE PLANNING TO USE A HAND MIXER IN YOUR KITCHEN!

LET'S TALK MORE ABOUT WHAT YOU SHOULD KNOW ABOUT HAND MIXERS IN YOUR KITCHEN AS WE MAKE THIS FRENCH METHOD MACARON RECIPE TOGETHER.



Dark Red Macaron Shells

IT IS SURPRISINGLY HARD TO ACHIEVE A TRULY RED MACARON SHELL, ESPECIALLY A DARK RED SHELL!

WHEN ATTEMPTING TO CREATE A RED SHELL, EVEN WITH RED FOOD COLORANT, IT IS EASY TO END UP WITH EITHER A PINK MACARON OR A DARK RED MACARON THAT TASTES LIKE FOOD COLORANT OR EVEN FAILS FROM THE AMOUNT OF FOOD COLORANT INSIDE.

LET ME GIVE YOU ALL OF MY TIPS FOR CREATING A TRULY RED MACARON SHELL.





The Inside of Macaron Shells

SINCE THE RISE OF SOCIAL MEDIA, THE INSIDE OF MACARON SHELLS
HAS BECOME SURPRISINGLY CONTROVERSIAL.

WHILE IT IS TRUE THAT AS BAKERS WE SHOULD STRIVE TO ACHIEVE
NICE, FULL MACARON SHELLS (AS THIS WILL PROVIDE A FANTASTIC
STRUCTURE AND TEXTURE WHILE EATING IT LATER!), PERFECTLY FULL
MACARON SHELLS ARE NOT THE *ONLY* GOOD MACARON SHELLS!

LET'S TAKE A LOOK AT SOME EXAMPLES TOGETHER AS WE DISCUSS THE
VARIOUS APPEARANCES YOU MIGHT SEE INSIDE A MACARON SHELL,
WHAT THEY MEAN, AND WHY THEY MAY OR MAY NOT BE IMPORTANT.



Packaging

You can use ANY kind of packaging you wish for your macarons!

Personally, I love to use larger boxes that give me extra space for when I make shaped macarons, and they are also easier to reuse.

That said, you can also easily use a variety of different sized boxes and bags to package up any number of macarons to share, give as gifts, or sell out of your own kitchen.

Depending on the event, the theme of your macarons, the time of year, and the number of macarons you would like to or need to share, it is also a good idea to keep several options on hand or know how to source different shapes and sizes of packaging for when you need it.

Let's take a look at some different styles of packaging and talk about what each shape, style or material might be best suited for together!

