

Beach Day

MACARON BOX COURSE



MADDIE BREHM

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Introduction

Who is ready for a day at the beach? I certainly am!

Making macarons and deciding on designs and flavors one-by-one is just fine. Great even! But there is something about an entire box set of macarons that have been created together that is simply magical.

Today, whether you are baking to match the season and it truly is sunny and warm outside your kitchen or whether it is the dead of winter and you are imagining you are embarking on a tropical vacation, let's create some beach inspired macarons!

This box set includes recipes that ideally will satisfy a wide range of palates, ability levels in the kitchen, and amount of time needed to complete each macaron. If you see a recipe that you anticipate will not be to your personal taste or comfort level in the kitchen, please check the Adaptations pages at the back of the book for ideas to morph my macaron box to suit your own kitchen.

Happy baking!





Basic Recipes

FRENCH MACARON SHELL

ITALIAN MERINGUE BUTTERCREAM

SWISS MERINGUE BUTTERCREAM

About Macaron Shells

This is a French meringue macaron recipe! A French meringue is made using room temperature egg whites and sugar, without heating any of the elements before baking. This differs from the Italian meringue method which involves boiling sugar, that is then poured into room temperature egg whites, and the Swiss meringue method which involves using a double boiler to heat both the sugar and egg whites together.

Everyone has their own preference for one style of meringue or another, and I love the French method for small batches of macarons in my home kitchen. I also recommend it to anyone starting their macaron journey as it is relatively straightforward!







Beach Day Macarons

PAINTED PASSION FRUIT GANACHE MACARONS

PINA COLADA GANACHE MACARONS

CHERRY CHEESECAKE MACARONS

VANILLA MALT SHELL MACARONS

STRAWBERRY MERBEAR MACARONS

TURTLE MACARONS

About Maddie

My pastry journey started at age one, when I sat on the kitchen counter to “help” my dad make poppyseed muffins on the weekends. For years to come I always enjoyed both the making of and eating of sweets, but it wasn’t until I moved to Japan in college that I decided to pursue pastry as a career.

Two months into living with a host family that didn’t have an oven (or wifi, but that’s a story for another time) in their home, and I was going into severe baking withdrawal. A few short years later, I graduated from my university in the US and moved to France to intensively study French patisserie.

While a lot of chefs might see macarons as a necessary evil – they are finicky and it is challenging to squish flavors and textures into something so small, and yet they are wildly popular – I leapt at the challenge to not only master the dessert but make it my own.

Though I enjoy all sorts of pastries (I focused on plated dessert in France and worked in a patisserie making petit gateaux of all kinds) macarons have my heart. Well. Macarons and travel. Okay and reading – I’m never without a book.

Currently I’m doing my very best to wrap up all of my passions and skills into one single path, and the creation of my ebook series is a part of that!

My goal is to continue my own recipe development – influenced by where I go, what I come across, and what I’m reading – and turn that into something that I can share and teach with people all over the world.