

Fall Flavors

MACARON BOX COURSE



MADDIE BREHM

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Introduction

Fall is my favorite season by far! I don't melt when I go outside, but it is still warm enough for adventuring in nature. It is chilly enough that I "have to" get a warm beverage to warm up with, and maybe blustery enough that I "have to" stay inside with said warm beverage and curl up with a new book. Sweaters are pulled out of storage and extra blankets are added to every surface a person might lounge on.

And the flavors. Oh my, all the spicy, warm, comforting flavors of fall.

Get ready because we are about to use every single one of those cozy flavors in our bakes for this box of macarons! From the stereotypical pumpkin spice latte for all my basic ladies out there to the more sophisticated fennel caramel and the much more complex flavor profile of the sweet potato za'atar, every fall flavor is covered.

Now let's get into the kitchen and bake!







Fall Flavor Macarons

PUMPKIN SPICE LATTE

STICKY CHAI

ALMOND BLACK CARDAMOM

FENNEL CARAMEL

SWEET POTATO ZA'ATAR

APPLE, SAGE & BROWN BUTTER



Pumpkin Spice Latte Macarons

OKAY, OKAY, I CONFESS.

YES, I HAVE ON MORE THAN ONE OCCASION ORDERED AND CONSUMED A
PUMPKIN SPICE LATTE.

DO I PREFER MAKING MY OWN FANCY VERSION AT HOME OR GOING TO A
BOUGIE LOCAL CAFE FOR THEIR RENDITION? YES. WILL I STILL LIKELY GET
A PSL FROM STARBUCKS ONCE EACH FALL SEASON? ALSO YES.

NOW LET'S GET THIS SOMEWHAT CONTROVERSIAL FLAVOR STUFFED INTO
THE CUTEST LITTLE PUMPKIN SHAPED MACARON YOU COULD EVER FIND!

Adaptations

Were the recipes too hard? Not to your taste? Do you prefer a different style of macaron filling? Let me share some thoughts on how you could adapt my recipes and ideas to better suit your own kitchen!



PUMPKIN SPICE LATTE MACARONS

Filling:

Shape & Decoration:

Alternate Flavor:



STICKY CHAI MACARONS

Filling:

Shape & Decoration:

Alternate Flavor:



Calculating Macaron Fillings

There is nothing worse than creating an incredibly unique and specific macaron filling, using up all of your macaron shells, and then realizing that you have way too much leftover filling that now has to be stored or repurposed!

Luckily there is an incredibly easy solution to this problem:

Math!

All you need is a scale, some brain power (or a calculator, let's be honest) and a place to record your notes.





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.

