

Birthday Party

MACARON BOX COURSE



MADDIE BREHM

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Birthday Party Introduction

Who is ready to celebrate?!

I love birthdays, and not because of the parties (I'm an introvert) or the presents (all I want are books, and I buy those for myself way too often) or celebrating any certain age (its just a number). No, I love birthdays purely because they are the perfect excuse to celebrate with DESSERT!

There is nothing better than being showered with baked goods simply because you survived another rotation around the sun.

Now, pastry chefs such as myself? Sometimes it is a challenge on our own birthdays since we are the ones creating the baked goods for everyone else's birthdays! And you might also want the perfect birthday dessert that can hang out in your freezer for awhile if you don't have time to bake yourself something on your actual birthday.

So whether your own birthday is coming up and these birthday themed macarons are for YOU, or whether someone in your life has an upcoming birthday that is giving you an excuse to get into your kitchen, let's get to baking some birthday macarons together!





Birthday Party Macarons

CHOCOLATE CAKE MACARONS

BERRY CAKE MACARONS

SLICE OF CAKE MACARON



Chocolate Birthday Cake Macarons

THESE CHOCOLATE BIRTHDAY CAKE MACARONS ARE A FAN FAVORITE, AND ARE ONES THAT I MAKE YEAR ROUND NO MATTER WHETHER IT IS SOMEONE'S BIRTHDAY OR NOT!

OVER THE YEARS, I HAVE PLAYED WITH THIS RECIPE QUITE A BIT, AND OVER TIME I JUST KEPT ADDING MORE AND MORE CHOCOLATE AND LAYERS OF FLAVOR, UNTIL I REACHED THE RECIPE THAT I AM SHARING WITH YOU TODAY! IT IS THE ULTIMATE CHOCOLATE MACARON, AND I PROMISE IT WILL SOON BE IN YOUR YEAR ROUND ROTATION TOO!



Adaptations



BERRY CAKE MACARONS

Filling:

[Redacted area for Filling details]

Shape & Decoration:

[Redacted area for Shape & Decoration details]

Alternate Flavor:

[Redacted area for Alternate Flavor details]

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 with and teach people all over the world.

