



PREVIEW

Be Mine

Macaron Filling Recipe Collection

By Maddie Brehm

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INTRODUCTION

Valentine's Day - and the month leading up to Valentine's Day - is one of the busiest times of the year for any baker!

One of the things I learned about this holiday when I worked in a bakery is that it is vital to have an array of options. Yes, there are the folks who are looking for the specialty, chocolate-forward, stereotypical Valentine's Day treats, but there are also folks who are celebrating the holiday that aren't huge chocolate fans and still want something special. On top of that there are so many people of all ages that use Valentine's Day as an excuse to get someone in their life a little treat - in a way that people don't always do for other holidays throughout the year!

For this set of Valentine's Day inspired macarons, I wanted to make sure that there were flavors for everyone while sticking to general themes of chocolate, fruit, and cheesecake. On top of that, my goal was that any of these flavors would make a perfect Valentine's Day special and work well with more of a Valentine's forward macaron shell AND still work through the remainder of winter and through the spring with a more neutral macaron shell. If you want to make any of these macarons in April or June (or really any other time of the year) go for it!







RASPBERRY CHEESECAKE GANACHE

Raspberry is a classic Valentine's Day flavor! It is naturally pinkish red and it pairs so well with chocolate and cream.

This ganache pairs raspberry with white chocolate and cream cheese, to create a thick and creamy ganache filling that tastes like a spoonful of raspberry cheesecake!





MANGO COCONUT GANACHE

Personally, I think a more tropical and fruity macaron like this mango coconut ganache absolutely should be a part of any Valentine's Day lineup! Especially for anyone who is tired of the usual raspberry chocolate options or for anyone who wants to try a bunch of different things - you really want to be able to offer a taste of something bright and flavorful.

Regardless of the holiday though, I am sure this ganache is about to become your new favorite - and I wouldn't be surprised if you added this to a year-round lineup it is that delicious!





Cinnamon Sea Salt Caramel Filling

Caramel - one of my all time favorite flavors - is such a hard thing to get to the perfect texture as a macaron filling. So many caramels are more like a sauce and are too thin, or are more like a hard caramel and are too stiff to pipe or become too chewy after the macaron is refrigerated. Not this one! This caramel is the perfect texture for macarons - and remains perfect even when refrigerated or frozen.

I know you've been waiting for this filling your entire macaron-making life. So what are you waiting for? Let's go make it!







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.

