

Brunch Box

MACARON BOX COURSE



MADDIE BREHM

Contents

| | |
|--|-----------|
| INTRODUCTION | 03 |
| INGREDIENTS & TOOLS | 05 |
| BASIC RECIPES | 13 |
| • French Macaron Shell p. 15 | |
| • Italian Meringue Buttercream p. 22 | |
| • Brown Sugar Swiss Meringue Buttercream p. 26 | |
| • Royal Icing p. 28 | |
| SCHEDULING THE BAKE | 31 |
| BRUNCH MACARONS | 33 |
| • Orange Juice Macarons p. 34 | |
| • Cup of Coffee Macarons p. 43 | |
| • Cereal Milk Macarons p. 54 | |
| • Cinnamon Toast Macarons p. 61 | |
| • Everything Bagel Macarons p. 69 | |
| • Maple Bacon Macarons p. 75 | |
| ADAPTATIONS | 86 |
| CALCULATING MACARON FILLINGS | 89 |
| PACKAGING | 92 |
| SERVING AND STORING | 95 |
| ABOUT MADDIE | 98 |





Introduction

Brunch is served!

Well, the macaron version anyway.

If you are someone who loves brunch (partially due to the endless amounts of coffee) and has been thinking about dipping their toes into the savory macaron end of the pool (because, same), this is the box set for you.

Together we will create a set of macarons perfect for any weekend gathering and for anyone excited to push the boundaries of macaron flavors. Through this set of six macarons, we will touch on more basic macaron flavors and concepts right up through more advanced shapes, decorating techniques and unique flavor combinations.

If you feel like you need additional information or guidance, or are hoping to alter any of the recipes to suit your personal tastes, make sure to check out the sections focusing on ingredients and tools, scheduling, packaging, adaptations, and serving!

Happy baking!





Basic Recipes

FRENCH MACARON SHELL

ITALIAN MERINGUE BUTTERCREAM

BROWN SUGAR SWISS MERINGUE BUTTERCREAM

ROYAL ICING





Brunch Box Macarons

ORANGE JUICE MACARONS

CUP OF COFFEE MACARONS

CEREAL MILK MACARONS

CINNAMON TOAST MACARONS

EVERYTHING BAGEL MACARONS

MAPLE BACON MACARONS

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!



ORANGE JUICE MACARONS

Filling:

Shape & Decoration:

Alternate Flavor:



CUP OF COFFEE 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.

