

Berry Patch

MACARON BOX COURSE



MADDIE BREHM

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Introduction

Fruit forward macarons are always a huge hit all year round, and especially in the summer!

Fresh and delicate berry flavors can be hard to transform into macarons because of the competition with other common macaron elements like butter and chocolate. Because of this, I like to layer ganaches and buttercreams with jams and compotes, mirroring the same flavor throughout the entire macaron and creating a more intense, fruity experience!

At the end of the day, taste is the most important element of a macaron to me. But I can't say that appearance isn't incredibly valuable as well! For this Berry Patch set, let's create a set of six macarons that just scream summer and fruity flavor inside AND out- from traditional circle shells to shaped shells, easy swirl decoration to advanced painted macaron techniques.

In addition to the macaron recipes themselves, make sure to read through all the additional sections covering ingredients, scheduling, packaging, calculating macaron fillings, and making adaptations to make sure that you create the very best Berry Patch box suited to your own personal kitchen.

Happy baking!



Basic Recipes

FRENCH MACARON SHELL

ITALIAN MERINGUE BUTTERCREAM

SWISS MERINGUE BUTTERCREAM

ROYAL ICING



Berry Patch Macarons

RASPBERRY MACARONS

BLACKBERRY MACARONS

STRAWBERRY MACARONS

BLUEBERRY MACARONS

CHERRY LIME MACARONS

LEMON BASIL MACARONS



Raspberry Macarons

TO BALANCE SOME OF THE MORE TIME-INTENSIVE DESIGNS IN THIS BERRY PATCH MACARON BOX, THIS MACARON IS INTENTIONALLY SIMPLE!

RASPBERRY IS A FLAVOR THAT PAIRS SO WELL WITH SO MANY OTHERS- VARIOUS CHOCOLATES, CITRUS, MATCHA, BLACK SESAME, ROSE, ETC. IT IS ALSO A FLAVOR THAT STANDS ON ITS OWN SO BEAUTIFULLY!

THIS RASPBERRY MACARON LAYERS A BRIGHT RASPBERRY JAM WITH A CREAMY RASPBERRY BUTTERCREAM, AND IT IS SURE TO BECOME A CLASSIC IN YOUR MACARON REPERTOIRE. .



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!



RASPBERRY MACARON

Filling: Not a fan of buttercream? [REDACTED]

Shape & Decoration: Keep to the theme and create [REDACTED]

Alternate Flavor: Raspberry could easily be combined with [REDACTED]



BLACKBERRY MACARON

Filling: Not a fan of ganache? [REDACTED]

Shape & Decoration: Is the swirl too simple? Try [REDACTED]

Alternate Flavor: You could easily pair the blackberry with [REDACTED]

