



Winter Wonderland

Macaron Filling Recipe Collection PREVIEW

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Introduction

There are so many holidays squeezed into this time of year!

Instead of trying to create macarons specific to a particular holiday - and run into the problem of an item such as a Santa or reindeer pattern being all but unusable come January - I wanted to create a collection of macaron flavors that would be perfect for both holiday-specific gatherings and events as well as the entire winter season.

There are a few classic holiday flavors in this collection - you'll notice gingerbread makes an appearance in both the ganache and buttercream sections of this book! - and of course you can't have winter without including eggnog. But in addition to things you might see commonly in other recipe books and pastry shops, I wanted to include my own experience and flavor preferences for this time of year. The Cardamom Almond Bun is both a nod to my Norwegian grandmother and a pastry shop I frequented in London, and the Chestnut Yuzu macaron is inspired by a twist on the classic Mont Blanc that a friend of mine created in her shop in Seoul.

I hope you enjoy all of these winter recipes as much as I do!







Mint Chocolate Brownie

As soon as December hits, I feel like it is the signal that everything can be (and should be) mint flavored through Valentine's Day. Coffee is suddenly peppermint mocha flavored, peppermint bark is the hostess gift of choice, candy canes are everywhere (even if nobody really eats them).

I've been playing with this brownie ganache recipe for awhile, then the holidays hit and I realized *of course* this too should receive a mint makeover.







Eggnog Buttercream

I know eggnog is a bit hit-or-miss for a lot of people, and I completely understand. I myself really only like eggnog if it is homemade - the store bought stuff just does not cut it.

This Eggnog Buttercream takes homemade eggnog, turns it into a pastry cream instead of an anglaise, and then transforms into a buttercream from there - so you know it is going to be absolutely decadent!







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 with and teach people all over the world.

