



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Macaron Tower with Kalamata Olive, and Beetroot and Raspberry Macarons

Ingredients

2 x 450g almond meal
2 x 450g icing sugar
2 x 165g fresh egg whites
2 x 450g caster sugar
2 x 111g water
2 x 165g old egg whites
2 x 3g powdered egg white
1 ½ tbs red food colouring (for the beetroot macaron)
2 tsp black food colouring (for the olive macaron)
1 tbs maroon food colouring (for the olive macaron)

For the raspberry jelly

1 tsp pectin NH
½ tsp gellan
50g caster sugar
250g raspberry puree

For the beetroot buttercream

200g caster sugar
75g water
150g eggs
90g egg yolks
400g butter, softened
9g beetroot powder

For the kalamata olive ganache

240g white chocolate
125g candied kalamata olives, pureed
40g unsalted butter, softened
40g extra virgin olive oil
40g kalamata olives, chopped
lemon candies



Method officially tested

1. Preheat ovens to 200°C.
2. Separately weigh out 2 batches of macaron ingredients.
3. Using a drum or fine sieve, sift each batch of almond meal and icing sugar together in a bowl. Mix each batch of fresh egg whites with the almond mixture to make a paste until well combined and smooth.
4. Add each batch of sugar and water to a saucepan. Place one saucepan over low heat, stirring until the sugar has dissolved. Increase the heat to medium-low and slowly bring the mixture to a rolling boil. Add the red colouring to one saucepan and the black and maroon colouring to the other, stirring each to combine. Cook the mixture until it reaches 119°C, brushing down the sides with a dampened pastry brush. Remove from the heat (the mixture needs to be added to the egg mixture at 121°C).
5. Meanwhile, using an electric mixer, add the old egg whites and powdered egg to a large bowl and beat until combined. Slowly add the sugar syrup (at 121°C) in a thin stream and beat on a medium speed until thick and glossy. Continue to beat the meringue until it has cooled completely.
6. Start the second batch (repeating from step 5) whilst beating the first meringue (to cool).
7. **To make the raspberry jelly**, combine the pectin, gellan and sugar in a bowl. Heat the raspberry puree, then add the pectin mixture and bring to the boil. Cook for a couple of minutes until it reaches a set. Transfer the mixture to a bowl and place in the refrigerator to set.
8. **To make the beetroot butter cream**, add the sugar and water to a saucepan and bring to the boil, cooking until it reaches 118°C. Using an electric mixer, mix the eggs and egg yolks in a large bowl until combined. With the mixer running on medium speed, pour over the sugar syrup and continue to beat until 50°C.

Carefully and slowly add the butter, then the beetroot powder. Transfer the mixture into 2 small piping bags. Place in the fridge to firm up slightly.

9. Fold $\frac{1}{4}$ of the red meringue into one batch of the almond paste, to loosen up the mixture, then fold through remaining meringue until combined.

10. Place the red macaron mixture in 2 large piping bags.

11. To finish the olive macaron mixture, repeat steps 9 and 10 and place into 2 large piping bags.

12. Pipe each batch of macarons, 3-4cm circles onto 6 lined baking trays (4 x 7 macarons each tray).

13. Leave to set for at least 30 minutes to form a crust.

14. Once the raspberry jelly has set, gently whisk the mixture to loosen it up, then transfer to small piping bag.

15. Place the red macarons into 2 ovens (3 trays in each oven). Turn the ovens off and leave for 10 minutes, then turn ovens on to 155°C and bake for a further 9-10 minutes. Remove from the oven. Repeat process with kalamata macarons. Leave macarons to cool on trays.

16. To make the kalamata olive ganache, melt the white chocolate. Place the candied olive puree in an electric mixer and pour over the melted chocolate, mixing to combine. With the mixer running, beat in the butter then slowly add the olive oil, mixing until well combined. Fold through the chopped olives. Place the mixture into the refrigerator to cool slightly, then transfer to a small piping bag.

17. To finish the macarons, pipe the raspberry jelly and beetroot buttercream onto half of the red macarons, then top with remaining red macarons. Repeat process with kalamata olive ganache, pressing 1 lemon candy into the centre. Top with kalamata olive macarons. Place the finished macarons in the fridge to sit for about 10 minutes before assembling.

18. To assemble the macaron tower, place toothpicks on a slight angle, tilting upwards into the cone before placing macaron onto a toothpick creating a pattern as desired.