

# PIERRE HERMÉ'S PEACH APRICOT MACARONS

## The Recipe

<https://www.cuisinedaubery.com/recipe/peach-apricot-macarons/>

Delicate macarons, by the French Pastry Chef Pierre Hermé, with Peach and Apricot, spiced with Saffron, a unique and delicious taste

Chef: Pierre Hermé

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Macaron,

## Ingredients

### For 24 Macarons, 2" (or 5 cm) in diameter

\*Shells

Macarons Shells

some Food Coloring Orange color

\*The Filling

1 Cup Peaches (200 grams)

1 Tablespoon Lemon Juice (15 grams)

1 Tablespoon Cream (15 grams)

0.01 oz Saffron (0.3 gram)

1/2lbs White Chocolate (225 grams)

1/2 Cup Apricots (100 grams)

\*Decoration

some White Chocolate

some Food Coloring

### For 12 Macarons, 2" (or 5 cm) in diameter

\*Shells

Macarons Shells

some Food Coloring Orange color

\*The Filling

1/2 Cup Peaches (100 grams)

1 teaspoon Lemon Juice (7.5 grams)

1 teaspoon Cream (7.5 grams)

0 oz Saffron (0.1 gram)

## PIERRE HERMÉ S PEACH APRICOT MACARONS

1/4 lbs White Chocolate (112.5 grams)

1/4 Cup Apricots (50 grams)

\*Decoration

some White Chocolate

some Food Coloring

### **For 30 Macarons, 2" (or 5 cm) in diameter**

\*Shells

Macarons Shells

some Food Coloring Orange color

\*The Filling

1 1/4 Cup Peaches (250 grams)

1 Tablespoon Lemon Juice (18.7 grams)

1 Tablespoon Cream (18.7 grams)

0.01 oz Saffron (0.3 gram)

10 oz White Chocolate (281.2 grams)

2/3 Cup Apricots (125 grams)

\*Decoration

some White Chocolate

some Food Coloring

### **For 48 Macarons, 2" (or 5 cm) in diameter**

\*Shells

Macarons Shells

some Food Coloring Orange color

\*The Filling

2 Cups Peaches (400 grams)

2 Tablespoons Lemon Juice (30 grams)

2 Tablespoons Cream (30 grams)

0.02 oz Saffron (0.6 gram)

1 lbs White Chocolate (450 grams)

1 Cup Apricots (200 grams)

\*Decoration

some White Chocolate

some Food Coloring

## Steps

Here's the recipe video:

### **The shells**

## PIERRE HERMÉ S PEACH APRICOT MACARONS

1. Bake the macarons shells
2. The French method is my favorite method

### **The Filling**

3. For the filling, follow the instructions of the video

### **How to preserve macarons**

### **Hints**