



## **Stout Ganache (Filling for Macarons)**

0.6 oz malted milk powder

1.2 oz molasses

2.4 oz barley malt syrup

6 oz heavy cream

5.1 oz stout

10.2 oz 62% dark chocolate, chopped

5 oz softened butter

1. Heat together the cream, syrups and milk powder until the powder is dissolved (120°F)
2. Add the stout and bring to 200°F (below boiling point)
3. Pour over the chocolate and stir to emulsify
4. Allow to cool to 150°F and then stir in the butter

## **IPA Caramel (Filling for Macarons)**

16 oz sugar

4 oz water

Boil together until it reaches golden caramel state

Add:

2.5 oz Cream

4.5 oz IPA Beer

Pour in 1/3 of cream/beer at a time to slowly stop the cooking process. Whisk until emulsified.

Add 7 oz Butter, cubed

Add the butter and whisk until emulsified.



## **French Buttercream (Filling for Macarons)**

8 ounces sugar

3 ounces water

4 ounces egg yolks

½ teaspoon salt

16 ounces butter, softened

Flavoring of choice

1. In a saucepan, combine sugar and water and cook syrup to softball stage (238°F).
2. In bowl of a stand mixer fitted with a whisk, beat egg yolks until pale and aerated.
3. With mixer running, gradually pour sugar syrup into bowl. Whip until mixture is cool.
4. Beat butter into egg mixture, a few pieces at a time.
5. If buttercream breaks, keep beating it to adjust temperature. If too warm, chill slightly, then beat. If too cold, slightly warm bowl over a double boiler or with a blow torch.

Add salt and flavoring of choice and beat well to achieve proper texture.

***Want to learn how to make French  
Macarons? Check out our French  
Macaron classes at CSCA!  
[CambridgeCulinary.com](http://CambridgeCulinary.com)***



## Raspberry Sour Beer Caramels

10.3 oz Raspberry Sour Beer

3.5 oz Cream

2.1 oz Butter

1 oz Milk Powder

7 oz Sugar

2.3 oz Glucose Syrup

1 pinch Baking Soda

1. Boil all above ingredients together to 240°F.
2. Add:

5.8 oz Raspberry Puree

2.3 oz Glucose Syrup

3. Boil again to 240°F and check the consistency on a cold plate. The caramel should peel away cleanly from the plate. If this does not happen, cook for longer.
4. Cool to 150°F and stir in:
  - 3.5 oz Butter
  - 1.8 oz Cocoa Butter
  - 1 small pinch Lecithin (soy or sunflower)
5. Whisk to emulsify and pour into an 8x8" frame. Cool and allow to set for 24hrs before cutting and wrapping.



## **Pilsner Cheddar Gougères**

8 oz beer of choice, pilsner-style recommended

4 oz butter, ½-inch cubes

¾ teaspoon salt

5 oz flour

4 eggs, lightly beaten with a fork

6 oz coarsely grated sharp Cheddar

2 tablespoons minced chives

1 tablespoon Dijon mustard

¼ teaspoon freshly grated nutmeg

¼ teaspoon cayenne powder

Salt and freshly ground black pepper

1 egg, beaten for egg wash

Preheat oven to 400°F.

1. In a medium saucepan set over high heat, combine water, butter, and salt. Bring to boil, making sure all butter is melted before water boils. Remove saucepan from heat and add flour all at once. With a wooden spoon, stir to hydrate flour. The mixture will resemble mashed potatoes.
2. Return saucepan to medium heat. Stir vigorously until paste turns into a shiny mass, develops a film on bottom of saucepan, and starts lightly sizzling, 2 to 3 minutes.
3. Transfer mixture to a large bowl and cool to 140°F to 160°F, stirring occasionally, 3 to 4 minutes. Add equivalent of 1 egg at a time to dough and mix to blend thoroughly. When eggs are added, dough first separates into strands, then comes together with more beating. Add remaining eggs one at a time and mix thoroughly after each addition. Add Cheddar, chives, Dijon mustard, nutmeg, cayenne powder, salt, and pepper. Taste and adjust seasoning with salt and pepper.
4. Using a disher or a piping bag, drop batter into 1-inch mounds on parchment-lined sheet pans.
5. Brush with egg wash and bake until puffed and browned, yet soft in the center, approximately 15 minutes. Serve warm.