

Ramon Morató

Creative Director Cacao Barry®



The 7 vegetal macaron collection

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Why a collection of vegetable macarons?

Invasion of the Plants is a creative exercise in which the chefs of the Cacao Barry® brand around the world have put together a collection of recipes inspired by combining plants and chocolates. The result has been captured in the first #CacaoCollective Magazine. This collection of macarons created by Ramon Morató continues this trend and proposes seven macarons, which have been created using seven different vegetables combined with white chocolate couverture.

What vegetables have been used?



Pea

Cucumber

Celery

Tomato

Red pepper

Carrot

Beetroot

Why Zephyr™ white chocolate?

With a lower sugar content compared to traditional white chocolates, rich in milk notes and a creamy texture, Zephyr™ white chocolate is the perfect ally in these preparations. The aim was to provide just the right texture and flavour to enable vegetables to take starring role in these macarons.



Tips

In order to fully appreciate a product half way between savoury and sweet during tasting, a salty element (a cheese associated with each vegetable, a pepper crumble, a jelly or special salt) has been placed on the surface of all the macarons in the collection. During tasting, this salty entrance is perceived first, giving way to the sweet sensation of the vegetable macaron.

It is important to assemble the macarons and leave them to 'mature' 12 hours in the fridge before serving in order to hydrate the shell. Finish by topping with the surface elements just before serving.

Green pea and Zephyr™ macaron

Pea



Name:

Pea

Scientific name:

Pisum sativum

Description:

An herbaceous plant of the legume family. It is an annual, vining cultivar that varies in form and habit. The plant has fairly undeveloped plant system, although with a taproot that reaches down into the soil. Peas are a cool-season crop, although they can be enjoyed both in spring and autumn.

Nutritional composition:

Per 100 g

Water	75.1 g
Protein	6.6 g
Fat	0.5 g
Carbohydrate	12.3 g
Organic acids	0.3 g
Fibre	4.3 g
Mineral salts	0.9 g

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Green pea and Zephyr™ macaron



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Green pea and Zephyr™ macaron

Recipe for approx. 120 macarons

Macaron shell mix

1000 g	TPT (50 % icing sugar, 50 % ground almonds)
170 g	Fresh egg whites
500 g	Sugar
180 g	Water
170 g	Egg whites
15 g	Green colouring

1. Mix the TPT with unbeaten fresh egg whites.
2. Separately, boil the sugar with the water until reaching 117°C. Add the colouring and pour over the beaten egg whites to create an Italian meringue.
3. Fold the mixtures together and pipe rounds on baking sheets.
4. Leave to dry approximately 10-15 minutes and bake at 160°C.

Green pea and Zephyr™ white chocolate couverture ganache

250 g	Liquefied green pea juice
30 g	Freeze-dried green pea powder
25 g	Dextrose
400 g	Zephyr™ white chocolate couverture (34 % cocoa)
6 g	Leaf gelatine
50 g	Fresh butter

1. Mix the liquefied green pea juice with the pea powder, dissolve the dextrose and cool to about 30°C.
2. In intervals, add to the white chocolate couverture melted to about 45°C.
3. Incorporate the gelatine and finally emulsify the butter when the mixture has reached about 40/50°C.
4. Set aside.

Green pea jelly

250 g	Liquefied pea juice
20 g	Dextrose
20 g	Sugar
1 g	Salt
5 g	Gellan gum
2 g	Leaf gelatine

1. Heat the liquefied pea with the sugars, salt, and gellan gum until they boil.
2. Incorporate the previously soaked leaf gelatine.
3. Store in the fridge.
4. Break the gel with beater and pipe.

Green anise crumble

100 g	Demerara sugar
80 g	Butter
100 g	Plain flour
8 g	Ground green anise
3 g	Salt

1. Cube the butter and keep cold.
2. Add the other ingredients to the mixer, add the butter and mix.
3. Mix until a brittle dough is obtained, bake at 160°C.

Others

As req.	Sprigs of fresh herbs and/or micro vegetables
As req.	Maldon salt
As req.	Feta cheese

Assembly

1. Pipe dots of pea ganache on the macaron shells.
2. Sandwich the shells and set aside.
3. Pipe the green pea jelly, a cube of feta cheese and the anise crumble on the surface before serving.
4. Decorate to taste.



Red tomato and Zephyr™ macaron

Tomato



Name:

Tomato

Scientific name:

Solanum lycopersicum

Description:

A species belonging to the Solanaceas family. It is an annual, occasionally biannual, herbaceous plant, erect or decumbent, which varies in size according to the variety. The fruit (the tomato itself) is a berry, generally sub-spherical, globe or elongated in shape, and usually 8 centimetres diameter. It is slightly glandulous-pubescent and green when unripe and takes an intense red colour as it ripens.

Nutritional composition:

Per 100 g

Water	94.2 g
Protein	1.0 g
Fat	0.2 g
Carbohydrate	3.0 g
Organic acids	0.5 g
Fibre	1.8 g
Mineral salts	0.6 g

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Red tomato and Zephyr™ macaron



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Red tomato and Zephyr™ macaron

Recipe for approx. 120 macarons

Macaron shell mix

1000 g	TPT (50 % icing sugar, 50 % ground almonds)
170 g	Fresh egg whites
500 g	Sugar
180 g	Water
170 g	Egg whites
20 g	Red colouring

1. Mix the TPT with unbeaten fresh egg whites.
2. Separately, boil the sugar with the water until reaching 117°C. Add the colouring and pour over the beaten egg whites to create an Italian meringue.
3. Fold the mixtures together and pipe rounds on baking sheets.
4. Leave to dry approximately 10-15 minutes and bake at 160°C.

Red tomato and Zephyr™ white chocolate couverture ganache

250 g	Liquefied red tomato juice
10 g	Red tomato powder
25 g	Dextrose
400 g	Zephyr™ white chocolate couverture (34 % cocoa)
6 g	Leaf gelatine
50 g	Fresh butter

1. Mix the tomato juice with the tomato powder, dissolve the dextrose and cool to about 30°C.
2. In intervals, add to the white chocolate couverture melted to about 45°C.
3. Incorporate the gelatine and finally emulsify the butter when the mixture has reached about 40/50°C.
4. Set aside.

Others

As req.	Sprigs of fresh herbs and/or micro vegetables
As req.	Maldon salt
As req.	Parmesan cheese
As req.	Toasted pine nuts
As req.	Sun-dried tomatoes in oil
As req.	Concentrated tomato paste

Assembly

1. Pipe dots of tomato ganache on the macaron shells.
2. Sandwich the shells and set aside.
3. Pipe in the centre a dot of concentrated tomato paste and place a piece of Parmesan cheese, sun-dried tomato cubes, toasted pine nuts and Maldon salt before serving.
4. Decorate to taste.



Cucumber and Zephyr™ macaron

Cucumber



Name:

Cucumber

Scientific name:

Cucumis sativus

Description:

Cucumber is an annual, monoicous cultivar, i.e. male and female flowers on the same plant. It is from the Cucurbitaceae family. The fruit (pepo), the cucumber, can vary in size and is generally elongated, cylindrical to subtrigonal. It is green and slightly tubercular when immature, then green yellow and smooth. Usually the fruit is harvested when still green and eaten raw.

Nutritional composition:

Per 100 g

Water	96.8 g
Protein	0.6 g
Fat	0.2 g
Carbohydrate	1.8 g
Organic acids	0.3 g
Fibre	0.9 g
Mineral salts	0.6 g

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Cucumber and Zephyr™ macaron



Cucumber and Zephyr™ macaron

Recipe for approx. 120 macarons

Macaron mix

- 1000 g TPT (50 % icing sugar, 50 % ground almonds)
- 170 g Fresh egg whites
- 500 g Sugar
- 180 g Water
- 170 g Egg whites
- 5g Light green colouring

1. Mix the TPT with unbeaten fresh egg whites.
2. Separately, boil the sugar with the water until reaching 117°C. Add the colouring and pour over the beaten egg whites to create an Italian meringue.
3. Blend both mixtures and pipe onto baking sheets.
4. Leave to dry approximately 10-15 minutes and bake at 160°C.

Cucumber and Zephyr™ white chocolate couverture ganache

- 250 g Liquidised cucumber juice
- 30 g Milk powder (1 % fat content)
- 25 g Dextrose
- 400 g Zephyr™ white chocolate couverture (34 % cocoa)
- 6 g Leaf gelatine
- 50 g Fresh butter

1. Mix the cucumber juice with the milk powder, dissolve the dextrose and cool to about 30°C.
2. In intervals, add in the white chocolate couverture melted to about 45°C.
3. Incorporate the gelatine and finally emulsify the butter when the mixture has reached about 40/50°C.
4. Set aside.

Others

- As req. Sprigs of fresh herbs and/or micro vegetables
- As req. Maldon salt
- As req. Cubes of semi-candied cucumber
- As req. Quark cheese
- As req. Pumpkin seeds

Assembly

1. Pipe dots of cucumber ganache on the macaron shells, layering with cucumber cubes.
2. Sandwich the shells and set aside.
3. Pipe a dot of quark cheese on the surface and place a cube of cucumber and pumpkin seeds on the top before serving.
4. Decorate to taste.



Celery and Zephyr™ macaron

Celery



Name:

Celery

Scientific name:

Apium graveolens

Description:

A cultivated plant belonging to the Apiaceas family. The entire plant has a strong acrid flavour, i.e. bitter. However, the blanching of the stems during cultivation makes it lose this quality, acquiring a sweeter flavour. Most members of this family are cold-season plants and are recognised for their abundance in aromatic substances. Normally, the seeds contain the volatile oils responsible for its flavour.

Nutritional composition:

Per 100 g

Water	88.6 g
Protein	1.6 g
Fat	0.3 g
Carbohydrate	2.3 g
Fibre	4.2 g
Mineral salts	0.9 g

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Celery and Zephyr™ macaron



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Celery and Zephyr™ macaron

Recipe for approx. 120 macarons

Macaron dough

- 1000 g TPT (50 % icing sugar, 50 % powdered almonds)
- 170 g Fresh egg whites
- 500 g Sugar
- 180 g Water
- 170 g Egg whites
- 15 g White food colouring in powder

1. Mix the TPT with the fresh egg whites but do not beat
2. In another pan boil the sugar and water, bring to 117°C and pour over the beaten egg whites to make an Italian meringue.
3. Combine the two mixtures and with the dough, form circles on baking sheets
4. Let dry for 10-15 min and then bake at 160°C.

Celery and Zephyr™ white chocolate couverture ganache

- 250 g Blended celery juice
- 30 g Celery extract in powder
- 25 g Dextrose
- 400 g Zephyr™ 34 % cacao white chocolate couverture
- 6 g Gelatin sheets
- 50 g Fresh butter

1. Mix the juice with the celery powder, dissolve the dextrose in it and warm to 30°C
2. Pour the celery mixture a little at a time over the melted white chocolate couverture at 45°C
3. Add in the gelatin and lastly when the mixture reaches 40-50°C, emulsify it with the butter
4. Set aside.

Black pepper crumble

- 100 g Demerara sugar
- 80 g Butter
- 120 g Fine flour
- 5 g Black pepper
- 3 g Salt

1. Cut the butter into cubes and store in the refrigerator.
2. Place all other ingredients in the machine, add the butter and mix.
3. Mix until it forms a crumbly dough, then bake at 160°C

Other

- As req. Fresh herb sprouts and/or microgreens
- As req. Maldon Salt
- As req. Blue cheese
- As req. Cream cheese
- As req. Fresh celery

Assembly

1. Pipe dots of celery ganache in the macarons and place a diced celery
2. Sandwich the shells and set aside.
3. Pipe a dot of cream cheese to the top before serving
4. Decorate as you wish



Carrot and Zephyr™ macaron

Carrot



Name:

Carrot

Scientific name:

Daucus carota

Description:

It is a root vegetable that belongs to the Apiaceae family, also called Umbelliferae, and considered the most commonly eaten species in this family. It is a domesticated form of the wild carrot, native to Europe and southwestern Asia.

Nutritional composition:

Per 100 g

Water	88.2 g
Protein	1.0 g
Fat	0.2 g
Carbohydrate	4.6 g
Organic acids	0.3 g
Fibre	3.4 g
Mineral salts	0.9 g

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Carrot and Zephyr™ macaron



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Carrot and Zephyr™ macaron

Recipe for approx. 120 macarons

Macaron dough

- 1000 g TPT (50 % icing sugar, 50 % powdered almonds)
- 170 g Fresh egg whites
- 500 g Sugar
- 180 g Water
- 170 g Whites
- 20 g Orange food colouring

1. Mix the TPT with the fresh egg whites but do not beat
2. In another pan boil the sugar and water, bring to 117°C, add the colour and pour over the beaten egg whites to make an Italian meringue.
3. Combine the two mixtures and with the dough, form circles on baking sheets
4. Let dry for 10-15 min and then bake at 160°C.

Carrot and Zephyr™ white chocolate couverture ganache

- 250 g Blended carrot juice
- 40 g Carrot extract in powder
- 25 g Dextrose
- 400 g Zephyr™ 34 % cacao white chocolate couverture
- 6 g Gelatin sheets
- 50 g Fresh butter

1. Mix the juice with the carrot powder, dissolve the dextrose in it and warm to 30°C
2. Pour the celery mixture a little at a time over the melted white chocolate couverture at 45°C
3. Add in the gelatin and lastly when the mixture reaches 40-50°C, emulsify it with the butter
4. Set aside.

Allspice crumble

- 100 g Demerara sugar
- 80 g Butter
- 120 g Fine flour
- 5 g Powdered allspice
- 3 g Salt

1. Cut the butter into cubes and store in the refrigerator.
2. Place all other ingredients in the machine, add the butter and mix.
3. Mix until it forms a crumbly dough, then bake at 160°C

Other

- As req. Carrot sprouts
- As req. Maldon Salt
- As req. Cream cheese
- As req. Semi candied diced carrots

Assembly

1. Pipe dots of carrot ganache onto the macarons, and place a semi candied diced carrot
2. Sandwich the shells and set aside.
3. Pipe a dot of cream cheese to the top before serving
4. Decorate as you wish



Red pepper and Zephyr™ macaron

Red pepper



Name:

Red pepper

Scientific name:

Capsicum annuum

Description:

Plant that comes from the Solanaceae family. In fact, numerous shapes, sizes, colours and flavours, described and named in popular culture, belong to this same family. More specifically, this plant is from the Capsicum genus. The Solanaceae family contains around 75 genus and 2,300 species.

Nutritional composition:

Per 100 g

Water	91.2 g
Protein	1.3 g
Fat	0.5 g
Carbohydrate	2.9 g
Fibre	2.0 g
Mineral salts	0.6 g

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Red pepper and Zephyr™ macaron



Red pepper and Zephyr™ macaron

Recipe for approx. 120 macarons

Macaron shell mix

- 1000 g TPT (50 % icing sugar, 50 % ground almonds)
- 170 g Fresh egg whites
- 500 g Sugar
- 180 g Water
- 170 g Egg whites
- 15 g Orange colouring
- 5 g Red colouring

1. Mix the TPT with unbeaten fresh egg whites.
2. Separately, boil the sugar with the water until reaching 117°C. Add the colouring and pour over the beaten egg whites to create an Italian meringue.
3. Fold the mixtures together and pipe rounds on baking sheets.
4. Leave to dry approximately 10-15 minutes and bake at 160°C.

Red pepper and Zephyr™ white chocolate couverture ganache

- 250 g Roasted red pepper juice
- 20 g Roasted red pepper extract
- 25 g Dextrose
- 400 g Zephyr™ white chocolate couverture (34 % cocoa)
- 6 g Leaf gelatine
- 50 g Fresh butter

1. Oven-roast the peppers, peel, remove the seeds and liquidise.
2. Mix 250 g of the roasted red pepper juice with the pepper extract, dissolve the dextrose and cool to about 30°C.
3. In intervals, add to the white chocolate couverture melted to about 45°C.
4. Incorporate the gelatine and finally emulsify the butter when the mixture has reached about 40/50°C.
5. Set aside.

Others

- As req. Sprigs of fresh herbs and/or micro vegetables
- As req. Smoked Maldon salt
- As req. Smoked Idiazabal cheese
- As req. Dehydrated olive paste

Assembly

1. Pipe dots of red pepper ganache on the macaron shells.
2. Sandwich the shells and set aside.
3. Pipe a dot of ganache on the surface before serving, place some shavings of Idiazabal cheese, black olive crumble and Maldon salt.
4. Decorate to taste.



Beetroot and Zephyr™ macaron

Beetroot



Name:

Beetroot

Scientific name:

Beta vulgaris

Description:

A plant from the Chenopodioidae subfamily, part of the Amaranthaceae family.

There are numerous varieties of the species. It is an annual to perennial plant, tough stem, glabrous to hirsute leaves, and can be up to 100 cm tall, decumbent to erect, branched and leafy.

Nutritional composition:

Per 100 g

Water	88.8 g
Protein	1.5 g
Fat	0.1 g
Carbohydrate	8.4 g
Organic acids	0.2 g
Fibre	2.5 g
Mineral salts	1.0 g

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Beetroot and Zephyr™ macaron



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Beetroot and Zephyr™ macaron

Recipe for approx. 120 macarons

Macaron dough

- 1000 g 50/50 powdered almond/icing sugar blend
- 170 g Fresh egg whites
- 500 g Sugar
- 180 g Water
- 170 g Egg whites
- 40 g Violet colouring

1. Mix the 50/50 powdered almond/icing sugar blend with the fresh egg whites without whipping.
2. Separately, boil the sugar and water together up to 117°C, add the colour and pour over the whipped egg whites to obtain an Italian meringue.
3. Mix the two mixtures together and measure out onto oven sheets.
4. Leave to dry for 10 to 15 minutes and bake in the oven at 160°C.

Beetroot and Zephyr™ white chocolate couverture ganache

- 250 g Liquefied beetroot juice
- 30 g Powdered beetroot
- 25 g Dextrose
- 400 g Zephyr™ white chocolate couverture (34% cocoa)
- 4 g Gelatine sheets
- 50 g Fresh butter

1. Mix the powdered beetroot juice, dissolve the dextrose and bring to a temperature of around 30°C.
2. Pour at intervals over the white chocolate couverture melted at around 45°C.
3. Incorporate the gelatine and, finally, emulsify the butter when the mixture reaches a temperature of around 40/50°C.
4. Place to one side.

Pink pepper crumble

- 100 g Demerara sugar
- 80 g Butter
- 120 g Soft flour
- 6 g Pink pepper
- 3 g Salt

1. Cut the butter into cubes and store in the fridge.
2. Place the rest of the ingredients in the machine, add the butter and mix.
3. Mix until a shortcrust pastry is obtained and then bake in the oven at 160°C.

Others

- As req. Arugula fresh herb leaves
- As req. Maldon salt
- As req. Goat cheese cream

Assembly

1. Pipe dots of beetroot ganache onto the macarons.
2. Sandwich the shells and set aside.
3. Pipe in the centre a dot of cream cheese before serving.
4. Decorate as required.



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