

HEART-SHAPED CHEESECAKE MACARONS

INGREDIENTS:

FOR SHELLS:

300g of powdered sugar (ultra fine)
300g of almond flour (ultra fine)
110g of egg white (room temperature)

FOR ITALIAN MERINGUE:

110g egg whites
80g water
300g sugar (for syrup)

FOR CHEESECAKE FILLING:

500g Philadelphia cream cheese (room temperature)
250g white chocolate
Few drops of LorAnn Cheesecake Super-Strength Flavor



DIRECTIONS:

For Shells:

1. Sift all dry ingredients, to avoid any lumps (water is the enemy of macaron recipe), then mix in egg whites until smooth to create the macaron base.

For Italian Meringue:

1. Italian meringue is best for macarons, because melted sugar gives a stronger texture to your batter.
2. Boil water and sugar to 116°C (precisely).
3. Whip egg whites until cloudy texture.
4. Slowly add the hot syrup while continuing to mix at high speed.
5. Whip to stiff peaks and allow to cool slightly before to proceed.
6. Add the meringue into the almond paste base in 3 additions.
7. This is the famous macaronage step. Mix gently from outside to inside until you can draw the figure "8". If you can see it and it stays, it means the texture is right. Overmixing would release the oil based in almond flour, and ruin your recipe.

8. Pour your batter into the piping bag.
9. Pipe shells into the heart silicone molds.
10. Rest for 1 hour, then bake at 295°F for 15 minutes.
11. Let your sheets cool down for about 1-2 hours.

For Cheesecake Filling:

1. Melt the white chocolate gently over a bain-marie (double boiler) until smooth.
2. In a mixing bowl, beat the cream cheese until soft and creamy.
3. Add few drops of LorAnn Cheesecake Super-Strength Flavor.
4. Slowly pour in the melted chocolate while mixing, until the filling is smooth and well combined.
5. Refrigerate until completely cooled, then whip again to achieve a silky consistency.
6. Pipe the cream cheese filling onto one shell in a ring shape, leaving the center empty.

Assembly:

1. Pipe generously for a tasty look. But wait, these are not ready to serve yet. To get the eggshell-like texture with soft ganache balance, you must serve after a day or two. With time, the ganache filling will start to wet the shells, creating that perfect balance.