

Five Stable Macaron Fillings

BY IVALINA | MY BAKING LAB



White Chocolate Ganache for Macarons

SMOOTH • PIPES BEAUTIFULLY • STABLE BY IVALINA | MY BAKING LAB

INGREDIENTS

Yield: enough for ~30–40 macarons

- 300g white chocolate (good quality, 28–30% cocoa butter)
- 100g heavy whipping cream (35% fat, dairy — not vegetable)
- 15 g glucose syrup
- 28 g unsalted butter (soft, not melted)
- 2 g fine salt



DIRECTIONS

1. **Prepare the chocolate** - place the white chocolate in a bowl. You can melt it only partially, or leave it unmelted.
2. **Heat the cream and glucose syrup** in a small saucepan until hot and just before boiling
3. **Pour the hot cream over the chocolate.** Do not blend immediately. Let it sit for about 1 minute so the heat of the cream starts melting the chocolate naturally. Use a hand blender to emulsify the ganache until smooth and glossy. Keep the blender fully submerged to avoid incorporating air.
4. **Cool slightly** - Let the ganache cool down to around 40–45°C (104–113°F). This step is essential — adding butter while the ganache is too hot will break the emulsion.
5. **Add butter & salt** - the butter should be pliable, not melted. Blend again with a hand blender for 20–30 seconds, until the ganache is perfectly homogeneous, silky, and stable.
6. **Rest & chill** - transfer the ganache into a shallow container. Cover with plastic wrap directly touching the surface. Refrigerate for a couple of hours, ideally overnight.

Note: White chocolate ganache stabilizes more slowly than dark or milk chocolate — this resting time is part of the technique.

Before using: Remove the ganache from the fridge about 30 minutes before piping. This allows it to soften slightly and reach the perfect piping consistency.

For more macaron fillings and pastry basics, follow me on Instagram: [@my.baking.lab.pastry](https://www.instagram.com/my.baking.lab.pastry)

Dark Chocolate Ganache for Macarons

RICH • INTENSE • VELVETY BY IVALINA | MY BAKING LAB

INGREDIENTS

Yield: *enough for ~30–40 macarons*

- 170 g dark chocolate (70% cocoa)
- 220 g heavy whipping cream (35% fat, dairy)
- 22 g glucose syrup
- 65 g unsalted butter (82% fat, soft — not melted)
- 1 pinch of salt
- 1 vanilla pod (seeds scraped)



DIRECTIONS

1. **Infuse the cream** — split the vanilla pod and scrape the seeds. Add both seeds and pod to the cream and heat to 80°C (176°F). Remove from heat, cover, and let infuse for 30 minutes at room temperature.
2. **Prepare the chocolate** — place the dark chocolate in a bowl. Bring it to the same temperature as the cream (~35°C / 95°F) — never above 40°C or the cocoa butter crystals will destabilize.
3. **Combine cream and sugars** — strain the infused cream to remove the vanilla pod. Add the salt and glucose syrup and stir until fully dissolved.
4. **Pour and emulsify** — pour the warm cream over the chocolate. Let it sit for 1 minute, then emulsify with a hand blender on low speed. Keep the blender fully submerged to avoid air bubbles.
5. **Add the butter** — once the ganache reaches 35–40°C (95–104°F), add the soft butter and blend again for 20–30 seconds until smooth, silky, and glossy.
6. **Rest & chill** — pour the ganache into a shallow container. Cover with plastic wrap directly touching the surface. Let it crystallize for 6–12 hours at 18–20°C (64–68°F) or overnight in the fridge.

Note: *Dark chocolate ganache sets faster than white — check piping consistency by gently pressing with a finger before transferring to a piping bag.*

Salted Caramel Filling for Macarons

BUTTERY • GLOSSY • BALANCED BY IVALINA | MY BAKING LAB

INGREDIENTS

Yield: *enough for ~30–40 macarons*

- 220 ml heavy whipping cream (35% fat)
- 280 g caster white sugar
- 180 g unsalted butter (soft, cut into small pieces)
- 20 g glucose syrup
- 5 g gelatine
- 25 g cold water
- 3 g sea salt



DIRECTIONS

1. **Bloom the gelatine** — mix the gelatine with the cold water in a small bowl and leave it to soak.
2. **Start the caramel (dry method)** — in a medium saucepan, add the sugar and heat over medium. Let it melt slowly — do not stir.
3. **Warm the cream** — in a small saucepan, gently warm the heavy cream and glucose syrup over low heat. Do not boil.
4. **Combine** — once the sugar is fully dissolved and amber in colour, slowly pour the warm cream into it in 3–4 parts, stirring with a wooden spoon or silicone spatula. Be very careful — the mixture is extremely hot.
5. **Add the gelatine** — remove from heat. Stir in the bloomed gelatine mass until fully dissolved.
6. **Strain** — pass the caramel through a fine sieve into a clean bowl. Let it cool down to around 35–40°C (95–104°F).
7. **Add butter & salt** — add the soft butter piece by piece, mixing well after each addition until smooth. Stir in the sea salt.
8. **Rest & chill** — transfer to a piping bag or a bowl covered with plastic wrap directly on the surface. Refrigerate for 6–8 hours or overnight before piping.

Note: *Caramel must be golden-amber for the deepest flavour — too light and it tastes only sweet, too dark and it turns bitter.*

For more macaron fillings and pastry basics, follow me on Instagram: [@my.baking.lab.pastry](https://www.instagram.com/my.baking.lab.pastry)

Milk Chocolate Ganache for Macarons

CREAMY • CLASSIC • SILKY BY IVALINA | MY BAKING LAB

INGREDIENTS

Yield: *enough for ~30–40 macarons*

- 200 g milk chocolate (40% cocoa, good quality)
- 100 ml heavy whipping cream (35% fat, dairy)
- 20 g glucose syrup
- 30 g unsalted butter (soft, not melted)
- 1 pinch of salt



DIRECTIONS

1. **Prepare the chocolate** — place the milk chocolate in a heat-safe bowl. Semi-melt in the microwave using 10-second intervals (or use a double boiler for larger quantities).
2. **Heat the cream** — in a small saucepan, bring the heavy cream and glucose syrup to a simmer. Do not let it boil.
3. **Combine** — pour the hot cream mixture over the semi-melted chocolate. Use a spatula to gently mix from the centre out, then emulsify with a hand blender until smooth.
4. **Cool slightly** — let the ganache cool to around 45°C (113°F).
5. **Add butter & salt** — add the room-temperature butter and the pinch of salt. Emulsify again for 5–10 seconds until silky and homogeneous.
6. **Rest & chill** — transfer to a flat container and cover with plastic wrap directly touching the surface. Let it set at room temperature for 3–4 hours and check the piping consistency by gently pressing with your finger.
7. **Pipe & fill** — transfer to a piping bag with your favourite tip and fill the macaron shells.

Note: *Always use good-quality milk chocolate, real dairy cream (never half-and-half or milk), and don't skip the immersion blender — it's what makes the ganache smooth and stable.*

Caramel & Milk Chocolate Ganache for Macarons

TOASTY • DEEP • LUXURIOUS BY IVALINA | MY BAKING LAB

INGREDIENTS

Yield: *enough for ~30–40 macarons*

- 140 g caster white sugar
- 15 g glucose syrup
- 240 g heavy whipping cream (35% fat)
- 25 g cocoa butter
- 200 g milk chocolate (40% cocoa)
- 30 g unsalted butter (82% fat, soft)
- 1 pinch of salt



DIRECTIONS

1. **Boil the cream** — bring the heavy cream to a boil in a small saucepan. It must be hot when added to the caramel — otherwise the sugar will seize into a lump.
2. **Make the caramel (dry method)** — in a separate large saucepan, heat the sugar and glucose syrup over medium heat until you reach a deep amber colour, around 185°C (365°F). Don't be tempted to stop earlier — a lighter caramel will be sweet but flat in flavour.
3. **Combine cream and caramel** — gradually pour the hot cream into the caramel, stirring with a spatula. Remove from heat and add the salt.
4. **Pour over chocolate** — pour the hot caramel mixture over the milk chocolate and cocoa butter. There's no need to melt them beforehand — the caramel is hot enough to do the work.
5. **Emulsify** — process with a hand blender to bring everything together. Caramel ganaches take a little longer to emulsify because they contain less liquid and more fat — be patient.
6. **Add the butter** — once the ganache reaches 35–40°C (95–104°F), add the soft butter and blend again until smooth, pliable, and silky.
7. **Rest & chill** — pour into a clean container and cover with plastic wrap directly on the surface. Let it crystallize for 12 hours at 18–20°C (64–68°F) for the perfect piping texture.

Note: *Check the caramel's colour against a white spatula — a beautiful amber tone delivers maximum flavour, while overcooking introduces a sharp bitterness.*