



*My Notes*

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### MARIE'S MACARONS Makes 24-30

2 large egg whites at room temperature  
35g caster sugar  
150g icing sugar  
75g ground almonds  
Pinch of salt  
A few drops of food colouring

#### FILLING

50g butter  
75g icing sugar, sifted  
A few drops of food colouring  
Note: You could also use cream or ganache

**1** Sieve the icing sugar and ground almonds, discarding any pieces that are too coarse to pass through the sieve. Whisk the egg whites with pinch of salt until quite stiff. Add caster sugar a spoon at a time and keep whisking. Then add the icing sugar and ground almonds. It is tricky to get the mixture just right; try not to over or under beat the mixture, it should be quite stiff with no grainy bits in it. Add a few drops of food colouring and bear in mind that it will fade when cooked. Put the mixture into a piping bag with a half-inch nozzle and pipe the mixture onto parchment lined baking sheets.

**2** When you have finished piping, bang the tray on a worktop to eliminate any air bubbles. Leave to rest for 30 minutes.

**3** Pre-heat the oven to 170°C then place the macarons in the middle shelf for approximately 20 minutes, or until crisp to the touch. Remove from the oven and cool on a wire rack.

**4** To make the filling whisk together the butter and icing sugar. Add the food colouring a little at a time and beat well to combine.

**5** When the macarons have completely cooled, pipe with filling using a piping bag with a quarter-inch nozzle and sandwich together.