

PARISIAN CUISINE

Macarons

Ingredients:

- 1 cup powdered sugar
- 3/4 cup almond flour
- 2 egg whites (room temperature)
- 1/4 cup granulated sugar
- food coloring (optional, of course we suggest Pink)
- Buttercream filling
- 8 tbsp unsalted butter
- 3 tbsp caramel
- 1/4 cup powdered sugar



Directions

1. Make the macarons: In the bowl sift the powdered sugar and almond flour and set aside.
2. In a separate large bowl, beat the egg whites with an electric hand mixer until soft peaks form. Gradually add granulated sugar until fully incorporated. Continue to beat until stiff peaks form (about 7 minutes).
3. Add the food coloring and beat until just combined.
4. Add sifted almond flour mixture to the beaten egg whites and use a spatula to gently fold until combined. Continue to fold slowly until the batter falls into ribbons and you can make a figure 8 while holding the spatula up.
5. Transfer the macaron batter into a piping bag fitted with a round tip.
6. Tap the baking sheet on a flat surface 5 times to release any air bubbles.
7. Let the macarons sit at room temperature for 30 minutes to 1 hour, until dry to the touch.
8. Preheat the oven to 300°F
9. Bake the macarons for 15-17 minutes, until the feet are well-risen and the macarons don't stick to the parchment paper. Let it cool down completely.
10. Fill with buttercream. Sandwich together. And let them chill in the fridge overnight (ideally). The macarons will be best after 2-3 days resting in the fridge. Enjoy!

[Additional recipe info found here.](#)