



## Strawberry Macaron Recipe

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### *Ingredients*

#### **Shell:**

5.5 oz	egg whites
1/4 tsp	salt
2 oz	granulated sugar
9 oz	powdered sugar
8 oz	blanched almond meal
4-5 drops	red food color (preferably gel)
AN	black coarse sugar sprinkles or poppy seeds

#### **Buttercream:**

9.5 oz	egg whites
8.5 oz	granulated sugar
12 oz	unsalted butter
2 tbsp	strawberry jam
1 drops	red food color

### *Directions*

#### **Shell:**

Preheat oven to 285 degrees. Prepare a sheet tray lined with either a Silicone sheet or parchment paper.

Place egg whites and salt into a dry mixer bowl, mix on low with whisk attachment for a few minutes until it gets frothy. Slowly add the granulated sugar and mix on med-high setting until stiff peaks form. Meanwhile sift together your powdered sugar & almond meal, stir to blend well & set aside.

Add food color to whites just before stiff peaks form. Once whites are ready, gently fold in the almond meal mixture. Fold until it flows like lava (approx. 40-50 folds).

Pour batter into piping bag. Pipe 2" circles and let dry (meaning that they will form a crust on the outside. Sprinkle each with black sprinkles or poppy seeds to resemble dots on a strawberry. Once there is a film, then they are ready to bake- depending on the humidity, this step can take anywhere

from 15 minutes to 7 hours!). Bake for 12-18 minutes depending on your oven turning once to bake evenly. Bake until just firm to touch.

Let macaron shells cool on sheet tray completely, then use a flat, off-set spatula to remove from baking sheet.

Pair up like-sized shells.

**Buttercream:**

Cut butter & keep in fridge until it is needed.

With Bain-Marie- bring a large pot of water to boil then lower the heat to medium. Combine sugar & whites in mixer bowl and place over water (be sure bottom of bowl does not touch the water!). Whisk constantly over heat until it is about 145-155F.

With whip attachment in place, whisk this mixture on speed 1 until nice & foamy. Increase speed to 2 for a few minutes and to speed 3 until the whites form a stiff peak.

Go back to speed 1, grab the butter from the fridge and add slices continuously to the mixture 1 piece at a time. Once all the butter has been added cover with plastic wrap and put on speed 3.

Mix until it starts to come back together and is smooth (at first the mix will seem to have broken, keep mixing and it will come together, if it doesn't come together in 15 minutes, you'll need to add more butter). Add in strawberry jam & food color and mix on low until blended. You can add more jam if you would like the flavor to be stronger.

**Assembly:**

Place buttercream into a piping bag. Place shells in front of you. Pipe a ring of buttercream on ½ the shell then gently press together with other ½ shell. Place sandwiched shells in airtight container and refrigerate for 48 hours. They are ready after day 2, enjoy at room temperature!