



Passion fruit macarons with a golden touch

Wonderful fresh and fruity passion fruit macarons with a golden touch!

Boodschappenlijstje



Silikomart Wonder Cakes Macaron Mat

MAC01A
€17.35



Sugarflair 24 Carat Gold Leaf Transfer

G101
€7.49



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Flavour Paste Passion Fruit
120 g

F56275
€5.89

Materials:

- 70 g egg white
- 125 ml water
- 150 g unsalted butter
- baking paper
- passion fruit

Preparation:

put 300 grams of FunCakes Mix for Macarons along with 70 grams of egg white and a little bit of yellow foodcoloring in a bowl and mix it for minimal 5 minutes on high speed. Put the batter in a piping bag with tip 2A. Put the macarons mat on a baking plate and pipe little rounds. The batter should be enough to fill one macaron mat. Let it dry for at least 2 hours. Preheat the oven 140°C (hot-air 130°C) and bake the macarons for 15 minutes. Let them cool completely.

Prepare the mix for Buttercream according to the directions on the package. Add some passion fruit flavour to your tasting.

Put the buttercream in a piping bag, cut a little bit off and fill the macaron. Put a few passion fruit seeds in the middle and place the other macaron half on top. Put it in the fridge so they can harden. Decorate the macarons with gold leaf for the perfect finishing touch