



## Caramel macarons

Make your own homemade macarons with this recipe. The basic of these macarons are made with the FunCakes almond flour. Macarons are delicious with a cup of coffee, but also look great as a part of large sweet table.

## Boodschappenlijstje



**Patisse Parchment Paper Sheets**  
38x30cm pk/20

P01733  
€3.85



**FunCakes Mix for Buttercream 500g**

F10125  
€4.07



**FunCakes Nonpareils Bronze 80g**

F51595  
€2.79



**FunCakes Chocolate Melts Dark 350g**

F30105  
€15.45



**FunCakes Nonpareils Dark Pink 80g**

F51520  
€2.65



**FunCakes Icing Sugar 900g**

F10545  
€5.49



**FunCakes Flavour Paste Caramel Toffee 100g**

F56150  
€5.45



**FunCakes Almond Flour Extra Fine 125g**

F54625  
€5.55

Other materials:

- 60 ml water
- 20 gram granulated sugar
- 125 ml water
- 150 gram unsalted butter
- Baking plate

Mix 10 gram egg white powder with 60 ml in a bowl, let it rest for 5 minutes. Beat the powder with the water, but not completely stiff. Add 20 gram sugar and caramel colour and beat it. Stiff 110 gram icing sugar above this mixture. Then add 60 gram almond flour. Carefully fold this to each other with a spatula.

Cover a baking plate with parchment paper. Place tip 12 in a decorating bag and fill this with the mixture. Pipe 30 balls on the baking plate and let this rest for an hour.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, add the caramel flavour and beat to a smooth buttercream (approx. 10 minutes).

Preheat the oven to 130°C (convection oven 105°C). Bake the balls in approx. 10-12 minutes. Please note, this can be different per oven. Remove them for the baking plate, but let them cool down on the parchment paper.

Fill a decorating bag with the buttercream and cut of the top. Pipe some cream on one side of the macaron and place another macaron on top. Place them for at least 1 hour in the fridge, after filling all the macarons.

Put 40 gram of melts into a plastic or glass bowl. Place this bowl in the microwave and melt the melts at maximum power ( $\pm$  800 Watt). Every 15 to 20 seconds, remove the chocolate from the microwave and stir it well so that the temperature is spread through it evenly. Continue doing this until the chocolate is nearly melted; small pieces of chocolate may still be visible. Stop warming and stir the chocolate well until all the pieces of chocolate are melted and you have a uniform mass of chocolate.

Dip some macarons half in the melted chocolate and sprinkle some nonpareils on top. Fill a decorating bag with the remaining chocolate and cut of the top. Use the chocolate to decorate the rest of the macarons.

Safe the macarons in the fridge till you serve them.