

# de leukste taarten shop



## Watercolour macarons with gold flakes

Give the classic macaron an upgrade with a watercolour effect! Make them extra special with some gold flakes

## Boodschappenlijstje

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Silikomart Silicone Mat Wonder Cakes  
Macaron 30x40cm

MAC01A  
€17.35



FunCakes Mix for Buttercream 500g

F10125  
€5.09



Sugarflair 24 Carat Gold Leaf Transfer

G101  
€7.79



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



FunCakes Food Colour Gel Lime Green  
30g

F44150  
€1.83



FunCakes Food Colour Gel Yellow 30g

F44115  
€2.92

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FunCakes Flavour Paste Dulce de Leche 100g

F56115  
€4.89



FunCakes Food Colour Gel Red 30g

F44100  
€2.92



FunCakes Food Colour Gel Orange 30g

F44145  
€2.92



FunCakes Food Colour Gel Baby Blue 30g

F44125  
€2.92



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.95



FunCakes Food Colour Gel Pink 30g

F44110  
€2.92

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## Other materials

- 70 gram egg whites
- 100 ml whipping cream
- 150 gram unsalted cream butter
- Toothpicks
- Paper kitchentowel
- Parchment paper

Mix 300 gram FunCakes mix for Macarons with 70 gram egg white. Mix at high speed for min. 5 minutes. Fill a piping bag with decorating tip 2A. Make circles on a macaron mat. Let it rest for two hours. Preheat the oven at 140°C (convection oven 130°C). Bake the macarons for 15 minutes and let them cool down completely afterwards.

Meanwhile, prepare 125 gram FunCakes mix for bBttercream as indicated on the package or in this [basic recipe](#). Flavour with FunCakes flavouring dulce de leche.

Beat 100 ml whipping cream stiff (without sugar). Use a spatula to smear out a thin layer of whipped cream on a piece of parchment paper (picture 1). Use a toothpick to create colouring swirls in the whipping cream (picture 2).

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Remove the macarons from the mat and lay them in the coloured whipped cream with the round side for about 30 seconds. Twist a bit to cover the macaron completely with colouring. Wipe away the whipped cream with a paper towel. You have now created a watercolour effect on the macarons. Repeat this for all macarons.

Fill a piping bag with the buttercream and cut off a tip. Fill a macaron with the buttercream and place another macaron on top. Place in the fridge for the buttercream to stiffen.

Decorate the macarons with some gold flakes.