



Under the sea macarons

Are you looking for an original and delightfully sweet treat to impress? These pink 'Under the Sea' shell-shaped macarons are not only stunning to look at but also taste amazing! Perfect for themed parties, birthdays, or as a luxurious treat with tea.

Boodschappenlijstje



Colour Mill Aqua Blend Rose 20 ml

EUA20RSE
€6.50



FunCakes Almond Flour 350 g

F54630
€14.05



FunCakes Ready To Use Ganache White Choco 260g

F54740
€6.80



FunCakes Sugar Pearls Large White 70 g

F53060
€3.20



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.80



Sugarflair Edible Lustre Dark Silver, 10g

E605
€6.65



Wilton Decorating Tip #010 Round Carded

02-0-0238
€1.65



Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm

DRO1638
€3.50

Ingrediens

- Colour Mill Aqua Blend Rose
- 140 g FunCakes Almond Flour
- 150 g FunCakes Ready To Use Ganache White Choco
- FunCakes Sugar Pearls Large White
- Sugarflair Edible Lustre Dark Silver
- 100 g / 3.5 oz egg whites (room temperature, approx. 3 large eggs)
- 130 g / 1 cup powdered sugar
- 90 g / 7 tbsp granulated sugar

Necessities

- Wilton Decorating Tip #010 Round Carded
- FunCakes Decorating Bags 41 cm pk/10
- Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm
- Sieve
- Spatula

Step 1: Prepare the Dry Ingredients

Sift the almond flour and powdered sugar into a bowl and set aside.

Step 2: Whip the Egg Whites

Place the egg whites in a grease-free mixing bowl. Using an electric mixer, beat the egg whites until they begin to foam. Gradually add the granulated sugar while mixing. Continue beating until stiff peaks form. Add a few drops of Colour Mill Aqua Blend and mix until the color is evenly distributed.

Step 3: Folding

Add one-third of the almond-sugar mixture to the whipped egg whites and gently fold it in with a spatula. Add the remaining dry ingredients in two parts and continue folding gently until the batter reaches a “flowing lava” consistency. The batter should fall in a smooth figure-eight shape from the spatula without breaking.

Step 4: Piping the Macarons

Fill a FunCakes piping bag with the batter and use Wilton piping tip #010. Pipe lines of about 1 inch (2.5 cm) next to each other (to form the shell shape) onto a baking sheet lined with parchment paper. Tip: dab a bit of batter under the corners of the parchment to keep it from sliding.

Step 5: Resting

Tap the baking sheet firmly on the counter a few times to remove any air bubbles. Let the macarons rest for about 40 minutes until the tops feel dry to the touch.



Step 6: Baking

Preheat the oven to 300°F (150°C). Bake the macarons for 12-15 minutes. Rotate the baking sheet halfway through (after about 7 minutes) for even baking. Let the macarons cool completely before removing them from the parchment paper.

Step 7: Add Shell Glitter

Decorate the shells by brushing a little Sugarflair Edible Lustre in Dark Silver on top.

Step 8: Fill the Macarons

Fill a FunCakes piping bag with FunCakes Ready To Use Ganache and snip off the tip. Pipe a small amount of ganache onto the inside of half the shells.

Step 9: Make the Pearls

Place the FunCakes Sugar Pearls into a plastic bag with a little Sugarflair Edible Lustre Dark Silver. Seal the bag and shake it to coat the pearls in glitter.

Place a pearl on the ganache at the front of the shell, then gently sandwich it with another shell on top.

**This recipe is made possible by Colour Mill.*