



Valentine's macarons

Macarons infused with love! Surprise your lover with these lovely Valentine's macarons.

Boodschappenlijstje



FunCakes Mix for Macarons Gluten Free 300g

F11115
€4.07



FunCakes Chocolate Melts Dark 350g

F30105
€15.45



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Food Colour Gel Red 30g

F44100
€3.55



FunCakes Metallic Food Paint Red 30ml

F45125
€6.45



FunCakes Flavour Paste Strawberry 120g

F56220
€5.89



FunCakes Food Colour Gel Pink 30g

F44110
€3.55



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A
€17.35



Dekofee Profi Brush 1

DF0703
€3.50



Silikomart Silicone Mat Macaron Heart 30x40cm

MAC03
€17.35



Patisse Silver-Top Baking Plate Perforated 40x30cm

P03640
€12.79



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79

Other materials:

- 140 gram egg white
- 125 ml water
- 150 gram soft unsalted butter

Add 600 gram of Mix for Macarons with 140 gram of egg white to a bowl and mix for 8 minutes on medium speed. Divide the batter into two portions, colour one portion red and the other one pink and fill decorating bags with tip #2A with it. Place the macaron mats on a baking plate and fill the cavities with the macaron batter. In case of the heart shapes, help the batter a bit by pushing it in the right form with a cocktail stick. Tap the baking plate on the counter a few times to get rid of air bubbles and let it then air dry for two hours.

Meanwhile, prepare the 125 gram of Mix for Buttercream as indicated on the package. Add to taste the FunCakes raspberry flavour paste.

Preheat the oven to 140°C (convection oven 130°C) and bake the macarons for approx. 15 minutes. They should get nice little feet while staying chewy inside.

Paint nice little roses and leaves on several macarons using the edible paint and let this dry. Now fill a decorating bag with the buttercream, cut off a little tip and fill the macarons. Melt both flavours of melts in bowls in the microwave and fill two decorating bags with it. Place the macarons with a piece of baking paper and drizzle the melted melts over the macarons. Place them in the fridge in order for the melts to get hard.

Number of macarons: 48 macarons.



This recipe has been made possible by FunCakes.