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Macarons from scratch

Order Macaroons? Have you always wanted to make your own perfect Macaroons? With this recipe, you can make 70 macaroons at home as a real pastry chef! (35 filled macaroons). So now more store bought Macaroons from Paris, but from your own kitchen!

Boodschappenlijstje



FunCakes Almond Flour 350g

F54630
€17.35



FunCakes Ready To Use Ganache
White Chocolate 260g

F54740
€6.99



Wilton Candy Thermometer

191000237
€13.99



Wilton Disposable Decorating Bags
30cm pk/12

03-3111
€6.05

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Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Patisse Flour Sieve Ø20cm

P10276
€12.59



ScrapCooking Spatula Silicone 27cm

SC5181
€8.89



Ingredients

- 300 g FunCakes Almond Flour
- 260 g FunCakes Ready To Use Ganache White Choco
- 200 g icing sugar
- 220 g egg whites
- 300 g sugar
- 75 g water

Tools

- Wilton Candy Thermometer
- Wilton Disposable Decorating Bags 30 cm pk/12
- Wilton Decorating Tip Round #1A
- Patisse Flour Sifter S/S Ø20cm
- Patisse Baking Paper Sheets 38x30 cm pk/20
- Scrapcooking Silicone Spatula 27 cm
- Mixer (hand mixer or stand mixer with whisk attachment)
- Baking tray
- Mixing bowls
- Small saucepan
- Optional food colouring

This recipe makes about 70 macarons, or 35 filled ones.

Step 1: Preparing the almond base



Sift the FunCakes Almond Flour and icing sugar using the Patisse Flour Sifter. Mix both sifted powders together until smooth and uniform. Add 110 g of egg whites and fold everything together with a Scrapcooking Silicone Spatula until you get a smooth, thick paste. The texture should be even and glossy.

Step 2: Making the meringue

In a small saucepan, bring the sugar and water to a boil over high heat. Use the Wilton Candy Thermometer to monitor the temperature carefully. You want a clear or very light golden syrup. If it darkens or bubbles too aggressively, it will affect the colour and taste of the macarons.

Place the remaining 110 g of egg whites in your mixer bowl. Do not start whipping yet. When the syrup reaches 115°C or 239°F, begin whipping the egg whites slowly, then increase the speed. Once the syrup reaches 118°C or 244°F, pour it slowly in a thin stream into the whipping egg whites while the mixer is running. Continue to whip the meringue until it cools to around 40°C or 104°F. The mixture should be stiff, glossy, and hold its shape even when the bowl is turned upside down.

Step 3: Combining the two mixtures

Add one-third of the meringue to the almond mixture and stir until smooth. Then gently fold in the remaining meringue with long, slow movements using your spatula. The final batter should flow like thick lava. Be careful not to overmix or undermix.

Step 4: Piping the macarons



Fill a Wilton Disposable Decorating Bag fitted with the Wilton Decorating Tip Round #1A. Place a Patisse Baking Paper Sheet on a baking tray. Pipe small, even circles onto the tray, leaving enough space between each one as they will spread slightly. Tap the tray firmly once on the counter to release air bubbles and help the batter settle. Let the tray rest at room temperature for 30 minutes until a thin skin forms on the surface. This is essential for achieving smooth tops and proper “feet” during baking.

Step 5: Baking the macarons

Preheat your oven to 125°C or 257°F. Bake the macarons for 10 minutes. Open the oven door for 5 seconds, then close it and bake for another 5 minutes. Open again briefly, then finish with a final 5 minutes of baking. Total baking time is 20 minutes.

Step 6: Filling the macarons

Let the macarons cool completely before removing them from the paper. Once cooled, sandwich two shells together with a small amount of ganache, ja or FunCakes Ready To Use Ganache White Choco between them.