



## Green apple macarons

Wonderful fresh and fruity green apple macarons with a colorfull touch!

## Boodschappenlijstje

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Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85



FunCakes Mix for Buttercream 1kg

F10560  
€5.99



FunCakes Sugar Strands Mix 80g

F52075  
€2.55



Silikomart Silicone Mat Wonder Cakes  
Macaron 30x40cm

MAC01A  
€17.35



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.15



FunCakes Food Colour Gel Bright  
Green 30g

F44155  
€3.55



FunCakes Flavour Paste Green Apple  
120g

F56250  
€5.89

**Materials:**

- 70 g egg white
- 125 ml water
- 150 g unsalted butter
- baking paper

**Preparation:**

put 300 grams of FunCakes Mix for Macarons along with 70 grams of egg white and a little bit of green foodcoloring in a bowl and mix it for minimal 5 minutes on high speed. Put the batter in a piping bag with tip 2A. Put the macarons mat on a baking plate and pipe little rounds. The batter should be enough to fill one macaron mat. Let it dry for at least 2 hours. Preheat the oven 140°C (hot-air 130°C) and bake the macarons for 15 minutes. Let them cool completely.

Prepare the mix for Buttercream according to the directions on the package. Add some green apple flavour to your tasting.

Put the buttercream in a piping bag, cut a little bit off and fill the macaron. Place the other macaron half on top. Put it in the fridge so they can harden. Decorate the macarons with sugar strands for the perfect finishing touch