



## Watercolour macarons with gold flakes

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

### Boodschappenlijstje



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  
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115  
€3.65



FunCakes Flavour Paste Dulce de  
Leche 100g

F56115  
€5.75



FunCakes Food Colour Gel Baby Blue  
30g

F44125  
€3.65



FunCakes Food Colour Gel Red 30g

F44100  
€2.92



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



FunCakes Food Colour Gel Orange 30g

F44145  
€2.92



FunCakes Food Colour Gel Pink 30g

F44110  
€3.65

## 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).



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. Whipe 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.