



Black macarons

Make black macarons yourself with this recipe! If you love black, you have to make these black macarons. All the necessities can be bought at Deleukstetaartenshop.

Boodschappenlijstje



Silikomart Silicone Mat Wonder Cakes
Macaron 30x40cm

MAC01A
€17.35



JEM Nozzle Large Plain Round Savoy
#3R

NZ3R
€2.39



Patisse Wooden Brush 1,5cm

P02420
€2.15



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Nonpareils Black 80g

F51545
€2.85



FunCakes Nonpareils Silver 80g

F51600
€2.99



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Colour Dust Black

F45200
€3.49

Other materials for black macarons:

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

Prepare 300 gram FunCakes mix for Macarons with 70 gram egg white as described on the packaging. Carefully fold the black colour dust through the batter, until the batter is completely black. Don't use liquid colouring because this influences the batter in a bad way. Put the macaron batter in a decorating bag with tip 1A. Pipe dots on the macaron mat. Let this dry for 2 hours.

In the meanwhile, mix 125 gram FunCakes mix for Buttercream with 125 ml water and set aside. Preheat the oven at 140°C (convection oven 130°C). Bake the macarons for 15 minutes. Let them cool down before you remove them from the mat.

Mix the black and silvers nonpareils in a bowl. Finish the buttercream as described on the packaging and colour it black with the gel. Put this in a decorating bag with tip 1A and pipe dots on half of the macarons. Place another macaron on top and roll the sides through the nonpareils. Put some edible silver paint on a dish and use the brush to add some silver on the top of the macaron.