



Green apple macarons

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

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Sugar Strands Mix 80 g

F52075
€2.55



Silikomart Wonder Cakes Macaron Mat

MAC01A
€17.35



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.55



FunCakes Flavour Paste Green Apple
120 g

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