

de leukste taarten shop



Recipe White chocolate macarons

Make delicious white chocolate macarons with this easy recipe. The macarons are red and are filled with white chocolate cream.

Boodschappenlijstje



Sugarflair Dusting Colour Burgundy
7ml

D118
€4.35



Silikomart Silicone Mat Wonder Cakes
Macaron 30x40cm

MAC01A
€17.35



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35

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FunCakes Colour Dust Chili Red

F45215
€3.49



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Other materials for macarons:

- 70 gram egg white
- 100 ml milk

Prepare the FunCakes mix for Macarons as described on the packaging. Colour the batter carefully with the two red colour dusts. Put the macaron batter in a decorating bag with tip #12. Pipe circles on the macaron mat. Let this rest for 2 hours.

Preheat the oven at 140°C (convection oven 130°C). Bake the macarons in about 15 minutes. Let them cool down on the mat. Remove the macarons when they're completely cooled down.

Melt some white chocolate melts at 450W while stirring now and then. When it has almost melt, take it out of the microwave and stir away the visible pieces. Let it cool down a bit. Prepare 75 gram FunCakes mix for Enchanted Cream as described on the packaging. Add the white chocolate to the cream. Put this in a decorating bag with tip 1M and pipe small dots on the macarons.