



COLORFUL MACARONS



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Longer presentation times possible under proper refrigeration
- Prevents moisture migration, pastry remains fresh and dry for longer



25



medium

INGREDIENTS FOR 15 SERVINGS

FOR THE MACARONS

3	Egg white(s)
1 pinch(es)	Salt
50	Sugar
120 g	Almonds, grated
1 sachet(s)	Baking powder
200 g	Powdered sugar
	Food coloring

FOR THE FILLING

125 g	QimiQ Classic, room temperature
200 g	Butter, room temperature
50 g	Natural yogurt, room temperature
100 g	Powdered sugar
1	Lemon(s), juice and finely grated zest

METHOD

1. For the macarons: Eiweiss mit Salz und Zucker steif schlagen.
2. Combine the almonds with the baking powder and icing sugar. Fold the almond mixture, together with the food colouring, into the beaten egg whites.
3. Fill the dough into a piping bag and pipe 3/4 inch circles onto a baking sheet lined with baking paper. Gently tap the baking sheet a few times on the work surface to release trapped air. Allow to settle for 30 minutes.
4. Bake in a preheated oven at 200 °F for approx. 20 minutes. Allow to cool.
5. For the filling: whisk the unchilled QimiQ Classic smooth.
6. Whisk the butter until frothy. Add the QimiQ Classic and remaining ingredients and mix well. Important: all ingredients should have the same temperature!
7. Fill the mixture into a piping bag and pipe onto the flat side of one macaron and sandwich together with another. Repeat the procedure with the remaining macarons.
8. The macarons can be served immediately or stored in an airtight container in the refrigerator.