



MACARONS WITH QIMIQ FILLING



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Prevents moisture migration, pastry remains fresh and dry for longer



25



medium

Tips

The cream or the macarons can be colored with food coloring. Store chilled and dry.

INGREDIENTS FOR 30 SERVINGS

FOR THE MACARONS

100 g Powdered sugar

100 g Almonds, peeled

50 g Powdered sugar

2 Egg white(s)

FOR THE FILLING

250 g QimiQ Classic, room temperature

200 g Butter, softened

100 g Powdered sugar

METHOD

1. For the macarons: finely grind the almonds and 100 g powdered sugar in a food processor.
2. Beat the egg whites until stiff. Add the 50 g powdered sugar and continue to whisk until shiny and glossy.
3. Fold in the almond mixture. Fill the dough into a piping bag and pipe 60 small circles of 2 cm diameter onto a baking sheet lined with baking paper.
4. Bake in a preheated oven at 135°C for 20 minutes. Allow to cool.
5. For the filling: whisk the QimiQ Classic smooth.
6. Whisk the butter in a food processor for 5 minutes until frothy.
7. Add the powdered sugar and continue to whisk for 1 minute.
8. Fill the mixture into a piping bag. Turn around half of the macarons, pipe the filling onto the flat side and sandwich together with another macarons. Place into a container, close and chill for 1 hour.