

Apricot and fresh thyme macarons |

Recipe for 25 macarons

Description

A soft and brittle macaroon shell, garnished with apricot jam and dried apricot dice infused in a lighth syrup.

Note

Always keep your macaroons in an airtight container in the refrigerator if you eat them the same day, or freeze it you plan to enjoy them later.

Ingredients

For the macarons shells

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 1 Pinch(es) Red food coloring
- 1 Pinch(es) Yellow food coloring
- 50 Gr Sugar

For the garnish

- 12 Unit(s) Dried apricots
- 150 Ml Water
- 100 Gr Sugar
- 2 Sprig(s) Thyme
- 50 Gr Apricot jam

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **295 F°**
- Resting time **60 mins**

Shells preparation

The day before, separate the whites from the yolks and keep the whites at room temperature in an airtight container. In the cutter, put the almond powder and the icing sugar, mix it for a minute and pass it through a sieve. In the bowl of a kitchen aid mixer begin whipping the egg whites with a pinch of salt. Whip them until they get fluffy and start detaching from the sides of the bowl. At this stage add in the sugar and continue whipping for a few minutes until it thickens and gets shiny. Combine the egg whites with the remaining dry ingredients by folding it with a spatula. Mix a little bit more rapidly in the end until you get a smooth, almost toothpaste like, texture. Fill a pastry bag lined with a small plain tip with this mixture. Pipe the mix into little discs on a baking sheet lined with parchment paper. Dry for 5 to 10 minutes and then bake for 12 to 15 minutes.

For the apricot garnish

Make a syrup with sugar and water. Place dried apricots in the syrup and turn off the heat and let them rehydrate. Remove the apricots from the syrup and cut into small dice. Mix the jam with the apricot dice. To soften the mixture, add a little syrup.

To garnish your macaroons

Cool the shells completely, put some apricot filling on one of the shells and close with a second shell.

Bon appétit!