

Matcha Tea Macarons |

Recipe for 25 macarons

Description

A soft and brittle macaroon shell, garnished with a Japanese green tea creamy inside.

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) Green food coloring
- 50 Gr Sugar

For the matcha cream

- 120 Gr Milk
- 120 Gr Cream 35%
- 3 Unit(s) Egg yolk
- 25 Gr Sugar
- 180 Ml White chocolate
- 2 Leaf(ves) Gelatin
- 6 Gr Matcha tea

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 matcha cream

Rehydrate the gelatine leaves in cold water. In a saucepan, boil the milk and cream with the chosen flavor. In a bowl, beat the yolks and sugar with a whisk. Pour a part of the boiling mixture over your yolks. Reduce heat, return everything to saucepan, and stir constantly with a spatula, until it thickens (82 C). Add the gelatin and mix well, Strain the mixture into a bowl. Pour the white chocolate, wait 30 seconds and stir. Place the cream obtained in the refrigerator until it cools down completely. You also can transfer your cream on a baking sheet to speed up the cooling process.

To garnish your macaroons

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

Bon appétit!