

Pistachio macaroons |

Recipe for 30 macarons

Description

Macaroons with a smooth shell and crisp green and stuffed with pistachio cream.

Note

Keep your macaroons in the freezer in an air-tight container so they retain their freshness. They will take a few minutes to thaw.

Ingredients

For the pistachio cream

- 75 Gr Milk
- 75 Gr Cream 35%
- 2 Unit(s) Egg yolk
- 15 Gr Sugar
- 125 Gr White chocolate
- 1 Leaf(ves) Gelatin
- 10 Gr Pistachio paste

For the macaroons

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 3 Drop(s) Green food coloring
- 50 Gr Sugar

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **310 F°**
- Resting time **15 mins**

Macarons 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.

Pistachio cream preparation

In a bowl combine the sugar and the egg yolks and beat until light and fluffy. In a pot combine the milk, the pistachio paste and the cream and bring to a boil. Add the vanilla seeds and the pod. Pour this hot liquid over the egg yolks stirring constantly. Return to the stove and cook until thickened. Pour hot liquid over white chocolate and gelatin and stir to combine. Set aside to cool.

To serve

Place a teaspoon amount of filling onto each macaroon closing with a second macaroon twisting to close.

Bon appétit!