

Raspberry and lemon zest macaroons |

Recipe for 30 macaroons

Description

A soft and brittle macaroon shell, garnished with raspberry jam, a few fresh raspberries and fresh lemon zest

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
- 50 Gr Sugar

For the garnish

- 15 Unit(s) Raspberries
- 1 Unit(s) Lemon
- 150 Gr Raspberry jam

Preparation

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

To garnish your macaroons

Cool the shells completely, put some raspberry jam, a few fresh raspberries cut in half if necessary and lemon zest on one of the shells and close with a second shell.

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 15 minutes and then bake for 12 minutes.

Bon appétit!