

ROSE & LAVENDER MACARON



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- Sub Category Name

Food

Desserts

- Recipe Source Name

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Ingredients

ROSE & LAVENDER MACARON

- 300g almond flour
- 300g icing sugar
- 110g egg white
- 300g castor sugar
- 20g lavender
- 2 tbsp rose water
- Marzipan



Methods and Directions

ROSE & LAVENDER MACARON

- Preheat the oven to 180°C.
- Line two large baking trays with greaseproof paper and prepare 2 pastry bags.
- In a food processor blend icing sugar and ground almond.
- Beat egg whites until they begin to hold their shape.
- Gradually add castor sugar while continuing to whisk until the mixture is stiff. Add sugar slowly at this stage.
- Fold the dry ingredients into the whisked egg mix with a metal spoon or rubber spatula until almost combined.
- Separate into two bowls before completely combined and add the lavender and rose in each bowl respectively.
- Put the mixture in piping bags and pipe in the desired shape.
- Bake them for 15-18 minutes and allow it to cool before removing from the baking sheet.
- Fill in with a mix of marzipan and rose water.

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