

## ROSE & LAVENDER MACARON



0 made it | 0 reviews



Sahil Sethi



Tiffany Qidan Zhang

The St. Regis Abu Dhabi transports guests to a world dedicated to personalized service and unsurpassed experiences. Guests can experience a splendidly balanced mix of intriguing yet sophisticated tastes and sensations in superlative restaurants and bars. Indulge in true dining experiences at the all-day dining restaurant or discover authentic Tuscan cuisine at the Villa Toscana. Represented by Tiffany Qidan Zhang & Sahil Sethi.

- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

### 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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 11/09/2025