

Chocolate and T-Series Pure Peppermint Leaves macarons



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- Sub Category Name
Food
Sweets
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Vivid Pure
Peppermint

Ingredients

Chocolate and T-Series Pure Peppermint Leaves macarons

- 150g almonds
- 150g icing sugar
- 250ml strong Dilmah Pure Peppermint tea
- 150g castor sugar
- 2 eggs, whites

Ganache (macaron filling)



- 200ml cream
- 300g dark couverture chocolate
- 30g butter

Methods and Directions

Chocolate and T-Series Pure Peppermint Leaves macarons

- Sift almond meal and icing sugar together, add 1 egg white to the mixture to obtain a paste.
- Heat Pure Peppermint Leaves tea and sugar till 118°C syrup. Whip the other egg white and add syrup to obtain a meringue. Incorporate a little meringue at a time to the paste till smooth.
- Pipe in little disc shape and leave at room temperature for 2 hours till top of the macarons form a crust.
- Preheat oven at 200°C, switch it off and put the macarons in the oven for 30 minutes or till dry.

Ganache (macaron filling)

- Heat cream and pour over chocolate couverture. Once the chocolate is melted, add butter and whisk to obtain smooth texture. Let it set at room temperature till piping consistency.

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