

# French Vanilla Macarons



## Makes: 16

200 g	<b>Chelsea Icing Sugar</b>
120 g	ground almonds
50 g	<b>Chelsea Caster Sugar</b>
3	egg whites
5 ml	vanilla paste

## Vanilla Cream

60 ml	thickened cream
150 g	white chocolate
5 ml	vanilla paste

## Method

Preheat oven to 145°C bake. Line two oven trays with baking paper.

Sift **Chelsea Icing Sugar** and ground almonds three times through a sieve. Beat egg whites using an electric mixer until soft peaks form. Add **Chelsea Caster Sugar**, a tablespoon at a time, whisking until mixture is thick and glossy. Add vanilla paste and mix to combine. In two batches, fold the icing sugar and almond mixture into the egg white base.

Transfer the mixture to a piping bag fitted with a 2cm plain tube. Pipe 32 4cm rounds onto prepared trays, allowing space around each macaron. Tap trays on bench so macarons spread slightly. Stand for 30 minutes to form a crust.

Bake macarons for 20 minutes. Cool on trays (do not remove while warm as they may break).

## Vanilla Cream

Bring cream to the boil in a small saucepan. Remove from heat, add white chocolate and vanilla paste and stir until smooth. Allow to cool. Sandwich macarons with vanilla cream.

## Variations

- **Pistachio:** Replace ground almonds with 1 cup finely ground unsalted, roasted pistachios.
- **Strawberries & Cream:** Add 2 Tbsp freeze-dried strawberry powder to the macaron mixture.
- **After Dinner Mint:** Remove vanilla paste from the recipe. Add 1/4 tsp peppermint essence and 2 drops green food colouring to the macaron mixture. Replace white chocolate in the filling with dark chocolate.



## Nutrition

Contains dairy, eggs and nuts.

## Service

Serve at room temperature.

Assembled macarons will keep for 24 hours refrigerated. Unassembled macarons will keep for 2-3 days in an airtight container. Filling will keep (refrigerated) for 2-3 days.

<b>TOTAL COST*</b>	<b>\$4.86</b>
<b>COST PER PORTION</b>	<b>\$0.30</b>
<b>GROSS PROFIT %</b>	<b>70%</b>
<b>SALES TAX %</b>	<b>15%</b>
<b>MIN. SELLING PRICE (per portion)</b>	<b>\$1.16</b>

\*Cost based on average wholesale prices February 2018



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