



# HAYLEA'S MACARON RECIPE...

## Ingredients Macarons:

3 egg whites at room temperature  
2 tbsp caster sugar  
food colouring of your choice  
1 ¼ cups pure icing sugar, sifted  
1 cup almond or hazelnut meal  
rosewater or jasmine essence, optional

## Ingredients White Chocolate Ganache:

100g white chocolate  
2 tbsp of thickened cream

## Making Macarons:

**STEP 1.** Line approx 3 baking trays with baking paper, cut to size to ensure a smooth and flat surface.

**STEP 2.** Beat egg whites in a small bowl until soft peaks form, then add caster sugar and food colouring and beat until sugar has dissolved or until thick and glossy.

**STEP 3.** Transfer egg whites to a larger bowl and fold in almond meal and icing sugar in 2 batches.

**STEP 4.** Spoon into a piping bag with a small round nozzle and pipe 4cm rounds 2cm apart onto a baking sheet.

**STEP 5.** Tap baking trays gently on the bench to settle any air bubbles and leave to stand for a minimum 30 minutes to an hour, until a 'skin' has formed over the macarons.

**STEP 6.** Bake in a slow oven at 130°C for 15-18 minutes.

## Making White Chocolate Ganache Centres:

Melt white chocolate and cream together in a small saucepan over a low heat until smooth. Transfer into a bowl and place in the fridge or cool to room temperature. Should be a spreadable consistency.

Now sandwich macarons together with ganache and ENJOY!



BROUGHT TO YOU BY

'Your Hunter Valley Wedding Planner' Magazine