

No rest macarons recipe

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Instructions

1. Preheat the convection oven to 300 °F with the baking rack on the middle.
2. Line up the baking sheet with Silpat mat.
3. Measure out all ingredients using a kitchen scale.
4. Add egg white into the mixing bowl and start whisking on the low speed.
5. Mix granulated sugar and albumen together with fork or whisk in the cup or mixing bowl.
6. Add sugar mixture into the eggs in two - three parts. Change speed to medium high (#4 from 10 speeds) and keep whisking.
7. Sift together almond flour and powdered sugar and set aside.
8. Add food coloring.
9. Meringue should be glossy.
10. Add sifted almond flour and powdered sugar into meringue all at once.
11. Change the whisk attachment to pedal attachment in the mixer.
12. Pulse mixer 2-3 times for 3-4 seconds. Using spatula, continue folding together macaronage.
13. Place Wilton #12 pipping tip in a pastry bag.
14. Fill the pipping bag with the batter and pipe 1-inch macarons onto baking mat. Use macaron template if needed.
15. Once you are done piping, make a wave a few times with the Silpat mat. Use toothpick to pop any air bubbles.
16. Bake macarons for 14-17 minutes.
17. Remove the tray from the oven and let them cool completely before filling macarons.
18. Pipe the second tray of macarons and repeat the process.

Ingredients	Weigh
Egg whites	90 gr
Granulated sugar	115 gr
Albumen (pasteurized egg white powder)	2-3 gr
Almond flour	125 gr
Powdered sugar	60 gr

