

# Macarons

By Miele

**15 minutes**

Preparation time

**23 minutes**

Cooking time

**Makes 20**

Serves



## INGREDIENTS

### Macarons

290 g icing sugar  
170 g almond meal  
170 g egg whites  
90 g caster sugar

### Buttercream

200 g unsalted butter, softened  
100 g icing sugar  
Vanilla extract or other flavouring of your choice  
Food colouring of your choice

## METHOD

### Macarons

1. Blend or process the icing sugar and almond meal together to make a fine mix.
2. In the bowl of a freestanding mixer with whisk attachment, add the egg whites and beat on high speed for 3 minutes or until soft peaks form. Add the sugar, a little at a time, and continue to beat on high speed for 2 minutes to form a stiff meringue.
3. Fold one third of the almond mixture into the meringue using a rubber spatula. Once fully incorporated, stir the remaining almond mixture into the meringue, being conscious not to knock out all of the air.
4. Line a baking tray with baking paper, with a macaron template underneath.
5. Place the mixture into a piping bag with a size 7 nozzle and pipe out onto the lined tray.
6. Preheat the oven on Fan Plus at 140°C with the Crisp function activated.
7. Place the tray into the oven on shelf level 2 and bake for 5 minutes. Turn off the Crisp function and continue to cook for another 18 minutes, or until the macarons are cooked.
8. Allow the macarons to cool on the trays and then fill with your favourite buttercream.

### Buttercream

1. Beat all ingredients together until smooth and fluffy.
2. Add your desired flavour and colour to the buttercream.