

Raspberry Macarons

Ingredients

Macaron shells:

150g/ 6oz powdered almonds

210g/ 8oz icing sugar

3 egg whites

30g/ 1½ oz sugar

Pink food colouring

Raspberry jam:

200g/ 8oz fresh or frozen raspberry

25g/ 1oz sugar

20g/ ¾ oz pectin (gelling agent)

Making the macaron shells

Mix the icing sugar and the powdered almonds thoroughly in an electric mixer until you have a fine powder. Pass through a sieve.

Whisk the egg whites along with a spoonful of sugar, until firm. Add the rest of the sugar gradually.

Add approximately 30 drops of food colouring, mix well, ensuring that the colouring is evenly dispersed.

Gradually add this to the whisked almond/ egg white mixture.

Mix together with a scraper or silicone spatula.

The mixture must be shiny and smooth.

Place in a pastry bag and use a smooth nozzle.

Place the silicone macaron sheet on a grill or oven grill.

Use the pastry bag to form blobs of mixture in the indentations on the silicone macaron sheet.

NB: the blobs of mixture must be slightly smaller than the indentations as the mixture will spread.

Leave to stand for approx. 45 minutes.

Pre-heat the oven to 150°C/ 300°F.

Cook for 13 minutes for small macarons, 15 to 20 minutes for bigger macarons.

Leave to cool.

Preparation of raspberry jam

Stew the raspberries, sugar and gelatin on a low heat for 15 minutes. Pass the preparation through a sieve to remove any raspberry seeds. Mix thoroughly until smooth. Leave to cool.

At the last minute, just before serving, fix the macarons together.

Using a small spoon, fill the shells with raspberry jam and stick them together, two by two.

GB - Directions

Before first use, wash and lightly grease the silicone macaron pastry sheet. For other preparations, do not grease the silicone macaron pastry sheet unless specified in your recipe.

Mastrad's silicone macaron pastry sheet can be used in all types of ovens (traditional and microwave).

Once cooked, remove from oven and wait 10 minutes before removing content. If the contents are chilled or frozen, run lukewarm water over the underside of the silicone macaron pastry sheet before turning out. For certain delicate recipes like flans, mousses, etc., use a large spatula to transfer the contents directly from mold to plate.

Never use a knife directly on the silicone macaron pastry sheet. Do not use a fork to pierce pastry cases in the silicone macaron pastry sheet, do this beforehand on your counter top.

Do not place directly on a flame or heating element. Do not use for roasting. Do not place an empty silicone macaron pastry sheet in the oven.

Care instructions

Dishwasher safe. For best results we recommend washing by hand in warm soapy water. If dishwasher is used, lightly re-grease the silicone macaron pastry sheet afterwards. Do not use scouring powders, creams or pads.