



matcha macarons

Ingredients

For the macaron shells:

- 90 g egg whites (3 eggs)
- 110 g finely ground almonds
- 200 g powdered sugar
- 30 g sugar
- 1 tsp Article 21497 China Cooking Matcha (organic)
- 1 pinch of salt

For the filling:

- 80 g white chocolate, chopped
- 3 tbsp cream
- 1 tbsp finely chopped pistachios

Preparation

1. Whisk the egg whites and, after about 2 minutes, gradually add the sugar and salt. Continue whisking until stiff peaks form.
2. Mix the almonds and powdered sugar, then process them in small batches in the food processor until very fine.
3. Gradually fold the sugar-almond mixture into the egg whites, mixing until the batter flows off the spatula and you can draw a visible "8" with it.
4. Pipe even dots (about 2–3 cm in size) onto a baking sheet lined with parchment paper using a piping bag (round tip). Let them sit at room temperature for 45 minutes.
5. Preheat the oven to 140°C (convection). Bake the sheets individually on the middle rack for 15 minutes. Let cool for 1 hour.
6. Chop the chocolate and melt it with the cream. Stir in the pistachios and let it cool slightly.
7. Fill two macarons generously with the filling and sandwich them together. Let them dry and enjoy!