

# Pistachio Macarons

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## Preparation tant pour tant

Mix the ground almonds and icing sugar in the Thermomix at speed 10. Add the tant pour tant, egg whites and food colouring to a Pacojet beaker and pacotize twice without air.

## Preparation italian meringue

Dissolve 300 g sugar in the water and bring to a temperature of 115 °C over a low heat. Gently beat the egg whites and 40 g sugar in a food processor and slowly add the hot sugar syrup in one go. Continue to beat on the highest setting until the temperature of the mixture is below 40 °C.

## Rezept für 4

### Ingredients tant pour tant

370 g ground almonds  
300 g icing sugar  
110 g egg whites  
5 g powder food colouring  
– green

### Ingredients italian meringue

300 g sugar  
100 g water  
110 g egg whites  
40 g sugar

### Ingredients filling

100 g cream  
120 g Felchlin Edelweiss  
couverture  
20 g 3doppel pistachio  
paste

**Preparation Macarons**

Place the tant pour tant in a large bowl and fold in the meringue using a dough scraper. Add the mixture to a piping bag and pipe small circles (roughly the size of a 1 franc coin) on to a silicone baking mat, leaving a space between each. Leave the macarons to dry for 40-60 minutes, then bake in a preheated oven at 120 °C top/bottom heat for 15 minutes. Once baked, leave the macarons to cool and remove from the silicone mat.

**Preparation filling**

Bring the cream to the boil, stir in the couverture and pistachio paste until dissolved, and leave to cool. Once cool, place the pistachio ganache in a piping bag and use it to finish off the macarons.