

Macaron



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Macaron

- 62g ground almond
- 100g icing sugar
- 50g egg whites
- 12g sugar
- 1g egg white powder

Rose tea with lychee liquor ganache

- 110g cream 35%
- 18g trimoline
- 2g lychee liquor
- 100g dark chocolate
- 5g Rose tea leaves
- 20g butter

Methods and Directions

Macaron

- Whip up sugar with egg white and egg white powder.
- Pour it over to the sifted almond powder and icing. Pipe the macaron with 3 cm diameter.



- Bake at 150°C for 12 minutes.

Rose tea with lychee liquor ganache

- Boil the cream with trimoline and soak the Rose tea leaves for 4 minutes.
- Strained and pour the ivory chocolate, mix well and add the lychee liquor.

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