



THE NIGHTCAP THE FIRST CEYLON SOUCHONG MINI MACARONS



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 Amanda Wan

 Anne Cheng

Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The First
Ceylon Souchong

Ingredients



THE NIGHTCAP THE FIRST CEYLON SOUCHONG MINI MACARONS

Macaron Shells

- 300g powdered sugar
- 180g ground almonds
- 150g egg whites
- 70g caster sugar
- Dilmah The First Ceylon Souchong tea leaves, ground

Buttercream Filling

- 200g unsalted butter, softened
- 70g Italian meringue
- 70ml milk
- 10g Dilmah The First Ceylon Souchong, loose leaf tea

Methods and Directions

THE NIGHTCAP THE FIRST CEYLON SOUCHONG MINI MACARONS

Macaron Shells

- Preheat oven to 130°C.
- Beat egg whites. Add in sugar bit by bit.
- In a separate bowl, mix together dry ingredients.
- Fold in half of the mixture to the beaten egg whites. Fold in the rest after well-combined. Mix vigorously with plastic scraper until mixture is glossy.
- Pipe with 10-point tip, small mounds of the batter on to baking sheet lined with parchment.
- Leave it out for 30 minutes for crust to stabilize.
- Bake till foot is formed on the bottom of each shell. Turn off oven and leave macarons in for another 10 minutes.
- Cool on a wire rack.

Buttercream Filling

- Whisk together softened butter and Italian meringue.
- Warm milk and add in tea leaves. Let steep for 30 minutes.
- Add in infused milk to buttercream bit by bit until well-combined.
- Pipe on to one side of macaron shells and top with the other side.
- Refrigerate overnight.
- Remove from fridge 30 minutes before serving.



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