

## THE NIGHTCAP THE FIRST CEYLON SOUCHONG MINI MACARONS



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Amanda Wan



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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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