

Chocolate and T-Series Pure Peppermint Leaves macarons



0 made it | 0 reviews



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

Used Teas



Vivid Pure
Peppermint

Ingredients

Chocolate and T-Series Pure Peppermint Leaves macarons

- 150g almonds
- 150g icing sugar
- 250ml strong Dilmah Pure Peppermint tea
- 150g castor sugar
- 2 eggs, whites

Ganache (macaron filling)



- 200ml cream
- 300g dark couverture chocolate
- 30g butter

Methods and Directions

Chocolate and T-Series Pure Peppermint Leaves macarons

- Sift almond meal and icing sugar together, add 1 egg white to the mixture to obtain a paste.
- Heat Pure Peppermint Leaves tea and sugar till 118°C syrup. Whip the other egg white and add syrup to obtain a meringue. Incorporate a little meringue at a time to the paste till smooth.
- Pipe in little disc shape and leave at room temperature for 2 hours till top of the macarons form a crust.
- Preheat oven at 200°C, switch it off and put the macarons in the oven for 30 minutes or till dry.

Ganache (macaron filling)

- Heat cream and pour over chocolate couverture. Once the chocolate is melted, add butter and whisk to obtain smooth texture. Let it set at room temperature till piping consistency.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/12/2024