

Macaron's



FOODSERVICE

SERVING SIZE: 24

Ingredients

- 2 5/8 ounces Aquafaba (Brine from **Furmano's Chick Peas**)
- As Needed Cream of Tartar
- 3 7/8 ounces Powdered Sugar
- 3 7/8 ounces Almond Flour
- 2 1/3 ounces Granulated Sugar

In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.



Organic Chick Peas (Garbanzo Beans)

Preparation

1. Make sure bowls are clean by adding a little vinegar and using a paper towel to get rid of grease etc.
2. In a bowl sift in Almond Flour and Powdered Sugar and set aside.
3. In a mixing bowl add in Aquafaba and Cream of Tartar and start whipping at Medium Low Speed. Once the Aquafaba gets slightly foamy, increase speed to High and start adding Sugar in small batches.
4. Once soft peaks are reached, add in a few drops of food coloring and continue to whip until Stiff Peaks.
5. Take mixing bowl off stand mixer and fold in 1/3 at a time of Almond Flour/Powdered Sugar. Use the cut and fold method and check consistency of batter after every three strokes of mixing.
6. Preheat oven to 300F.
7. Once the batter freely falls off the spatula, transfer the batter to a piping bag and pipe individual shells on baking tray lined with parchment paper.
8. Let shells rest for fifteen (15) minutes.
9. Bake for 20-22 minutes. Cool down completely and fill with favorite butter cream.