

## Makka-Pakka-Roons with Vanilla Italian Meringue Buttercream

**Macarons** (recipe adapted from 'Secrets of Macarons' by José Maréchal)

### **Ingredients**

I used this recipe to make the macarons with enough Italian Meringue left over to make the buttercream filling for the shells. If you are using a different filling then double the first four ingredients and make double the number of macarons. It is difficult to boil less sugar syrup so I don't halve the quantities for the Italian Meringue.

100g ground almonds  
100g icing sugar  
1 tsp brown food colouring (powder)  
1 x 40g egg whites (at room temperature)  
200g caster sugar  
75g water  
1 x 80g egg whites (at room temperature)

This should make about 20 Makka-Pakka-Roons (so 40 shells).

### **Method**

1. Weigh the bowl that you will be using to whisk the 80g of egg whites in. Make a note of this as you will need to use it later on.
2. Briefly pulse the ground almonds and icing sugar in a food processor. Sift carefully along with the food colouring.
3. Place the caster sugar and water in a saucepan and bring to the boil without stirring. At the same time as this start to gently beat 80g of egg whites to soft peaks using a mixer.
4. When the temperature of the syrup reaches 105°C increase the speed of the mixer. Once the syrup hits 115°C remove the saucepan from the heat and pour in a thin stream into the beaten egg whites. Continue beating the meringue for 10 minutes so that it cools.
5. Combined the dry ingredients you sifted at step 1 with the remaining 40g of egg whites to make a smooth almond paste.
6. Weigh the bowl again now it has the meringue in it and calculate half of the weight of the meringue (for me this was about 130g). Using a flexible spatula, mix about a third of this into the almond paste to loosen it, then combine the remainder of this leaving the other half of the meringue in the mixer bowl for later. Work carefully until you have a gently flowing consistency. Do not go too far as you will get flat macarons without feet if the mix is too runny.
7. Place some baking paper on your baking trays. Fill a piping bag fitted with a narrow plain nozzle (about 3mm) and pipe your Makka Pakka shapes, leaving a space between each one.
8. Lightly tap the baking sheet on your work surface and leave the macarons to stand for about half an hour. Pre-heat the oven to 150°C.

9. Bake in the oven for 12 to 14 minutes. Allow to cool for 5 minutes before peeling from the baking paper.

## **Vanilla Italian Meringue Buttercream**

### **Ingredients**

Remaining Italian Meringue from recipe above (around 130g)  
100g unsalted butter (softened)  
1 tsp vanilla extract

### **Method**

1. Place the bowl with the Italian Meringue back on the mixer and start adding small lumps of the butter, mixing each bit in thoroughly until adding another piece. Once it is all added increase the speed of the mixer and mix for about half a minute until the buttercream has a smooth, light but firm consistency.
2. Add the vanilla extract and mix again for a few seconds..
3. Once the macarons are cool pipe a generous amount onto one macaron shell and sandwich with another.

### **Decoration**

I used an edible writing pen for the black and royal icing (made from royal icing sugar) for all of the other details. Make sure your royal icing is not too runny as then you can pipe in one go without having to outline then fill. Also make sure you cover any royal icing that is not in use with clingfilm so it doesn't dry out.

The colours I used were;  
Makka Pakka - chestnut (from powder colour)  
Tombliboos - chestnut and claret (for both pink and red)  
Iggie Piggie - royal blue