

MOTHER'S DAY MACARONS

Preciously piped and delicately decorated, Juliet Sear's macarons are the sweetest treat to make mum smile this Mother's Day. A beautiful mix of almond, dark chocolate and raspberry - for a special touch, finish with pressed edible flowers.

Prep time 45 minutes | Cook time 15 minutes | Serves 8

120ml Clarence Court egg white (Juliet Sear used Old Cotswold Legbar)

150g ground almonds 160g icing sugar

150g caster sugar

1 teaspoon vanilla paste

60ml water

Touch of food colouring

100g raspberry jam

300g dark chocolate

150ml double cream

1 egg white for brushing

Mixed press edible flowers

Pre-heat the oven to 170c and prepare your baking tray – pop a macaron template under the parchment paper if you have one.

In a food processor, pulse the ground almonds and icing sugar until fine, then sieve.

In a bowl, mix the almond mixture and add half an egg white to form a paste. Drop in a hint of food colouring if you'd like to colour them.

Place the remaining egg white into a clean bowl (or stand mixer).

Put the caster sugar and water into a pan and bring to the boil. Once the sugar starts to boil and the temperature reaches 100c, whisk the egg white into stiff peaks.

When the sugar syrup reaches 115c, slowly pour it into the egg white whilst whisking at medium speed until it's all incorporated. Continue whisking for 5-10 minutes until the egg white turns thick and glossy.

Add a spoonful of meringue mix to the almond mix to loosen then use a spatula to fold in the rest of the meringue mix.

Pour the macaron mixture into a piping bag with a round nozzle and carefully pipe onto your tray. Once you've piped the entire tray, bang the tray firmly on the surface to get rid of any air bubbles. Leave the macarons to skin over for 30-40 minutes before baking.



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Bake for 7 minutes then open the oven to release the steam and bake for another 7-8 minutes. Once baked, transfer onto a wire rack

Brush a little egg white on the top of the shells and stick on your pressed flowers (it's best to do this when they're warm to dru the egg white).

Whilst the shells are cooling, making the chocolate ganache by heating the cream until just boiling, then pouring over the chopped chocolate.

Mix well until the chocolate has melted into the cream and leave to cool for 20-30 minutes until it's a pipeable consistency.

Once everything is ready, pour the ganache into a piping bag and pipe a ring of ganache around the edge of the plain shell. Drop a spoonful of jam in the middle and top with a floral shell, gently pressing down until the filling starts to ooze out around the edge.

Decorate as your wish, serve and enjoy!





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