

## Oolong tea macarons

Batter:

[Dry]

115g Almond meal+145g Icing sugar + 3 yamamoto oolong tea bags (finely ground)

1. Sieve together and set aside

[Wet]

90g egg whites

70g granulated sugar

1. Separate egg whites in a large bowl, making sure there are no egg yolk pieces

2. Whip the egg whites on low until bubbles form. Add 1/3 of the granulated sugar and continue beating on low (1 min)

3. When the egg whites begin to look foamy and white, add another 1/3 of the sugar in and beat on medium high (3 min)

4. When the egg whites are stiffer and look shiny, add the rest of the sugar and beat until stiff peaks form. If you were to turn the bowl upside down, the mixture should not fall out and it is ready.

[Combine batters]

1. Put half the dry mixture into the beaten egg white mixture. Fold with a spatula until well incorporated

2. Mix the other half of the dry mixture into the batter. Fold very gently (Around 30 folds).

The batter is mixed when you drop some batter off your spatula and what remains is a V looking drip from the corner of the spatula. It should look like magma, not runny but slowly creeping.

[Pipe on a pan and bake]

1. Preheat oven to 140 C

2. Line metal baking pan with parchment paper

3. Put batter in a piping bag or large ziploc with a hole cut into the corner

4. Put the tip of the bag perpendicular with the pan and about 1/2 above. Start squeezing batter on and do not lift up until a circle shape forms. Lift up and remove the tip by making a small circular swirl motion. This should stop the batter from coming out of the bag. Continue until all spots on the pan are filled. Pipe 1" apart.

5. Bang the baking pan on a flat surface 10 times. This should get out air bubbles in the batter. The macarons should flatten out slightly.

6. Rest for 30 min-1hr, until you can gently touch the batter and it is not wet.

7. Bake for 15-25 minutes. It is ready when you can poke the shell with a knife and it does not jiggle.

8. Let them cool and get ready to fill them.

[Making the filling]

1. Oolong buttercream- Beat 6 tbsp room temperature butter + 1C powder sugar + 1 oolong tea bag leaves (finely ground). Bring 3 tbsp heavy cream or milk to a simmer and steep 1

oolong tea bag in it. Once it is cool, add it to the butter mixture. Put in the fridge to chill.  
Pipe onto the macaron shell.

2. Matcha concentrate- Mix 1 tsp fine matcha powder with 1 tbsp of granulated sugar. Add 1 tsp of heavy cream and mix. Pipe out a tiny pea sized drop into the center of each macaron shell. Assemble both halves of the shells.

3. Let the macarons sit for at least 1/2 day before consumption. They taste best after a full day so that the flavors can soak in.

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