



## — VANILLA LEMON MACAROON WITH LEMON BUTTERCREAM FILLING —

Servings: 30

### INGREDIENTS:

140g	Finely Ground Almonds (sifted)
150g	Icing Sugar
110g	Egg Whites (about 3 egg whites)
40g	Caster Sugar
A Pinch of Cream of Tartar	
A Few Drops of Vanilla Essence	

#### **For the Lemon Buttercream Filling**

75g	SCS Unsalted Butter (at room temperature)
125g	Icing Sugar
2 tbsps	Lemon Juice
1 tbsp	Lemon Zest
1 tsp	Vanilla Essence

#### **For the Raspberry Buttercream Filling**

75g	SCS Unsalted Butter (at room temperature)
125g	Icing Sugar
4 tbsps	Raspberry Purée
1 tsp	Vanilla Essence

1. Preheat oven to 180°C.
2. Sift almonds and icing sugar together and remove the bigger pieces of almonds.
3. In a pastry mixer, beat egg whites, sugar and cream of tartar until stiff peaks forms. Add vanilla essence to the meringue and fold in the almond icing sugar mixture. Mix until a thick paste forms.
4. Fit a piping bag with a round tip (about 1cm). Fill half of the bag with the meringue mixture. On a silicon baking sheet line tray, pipe the meringue in small batches, about 1.5cm wide with double the amount of spacing between each portion. Tap the baking tray a few times on the work top and leave meringue to dry out for 45mins at room temperature.
5. When a crust forms on the meringue, bake in oven for 10-12 mins until macaroons have risen and spread slightly. Cool macaroons completely before removing from tray.
6. Beat butter with icing sugar in a pastry mixer until light and fluffy. Add lemon juice, lemon zest and vanilla extract.
7. Repeat step 6 for Raspberry Buttercream fillings adding the raspberry purée instead of the lemon juice and zest.
8. Mix well and fill half of a piping bag with a round tip. Repeat until all macaroons are used up and chill the macaroons overnight for a better flavour.