



Pink vanilla macarons

Try these delicious mini macarons filled with white chocolate ganache.

Recipe by [Marianne Stewart](#)

Ingredients for around 30 macarons:

Ganache:

- 150g white chocolate, chopped into small pieces
- 20g sour cream
- 70g double cream
- ½ tsp glucose
- ½ vanilla pod, empty (optional)

Macarons:

- 100g ground almonds
- 115g icing sugar
- 85g egg whites, at room temperature
- 85g caster sugar
- Squeeze of lemon juice
- A few drops of pink food colouring
- Seeds of half a vanilla pod

Equipment:

- Mixer
- Heavy-duty baking trays
- Non-stick baking parchment
- Piping bag and narrow round nozzle (just under 1cm width)
- Small saucepan
- Hand whisk
- Cling film

White chocolate ganache

1. Heat sour cream, double cream, glucose and vanilla pod (if using) in a small saucepan; bring to boiling point.
2. Pour chocolate into the saucepan, shake the pan and let it melt for a minute.
3. Remove vanilla pod, and stir through with a hand whisk, or use a stick blender, until it is all mixed.

4. Cover the top of the ganache with cling film and leave to cool and firm at room temperature for a few hours before using.

Macarons

1. Line a baking tray with parchment.
2. Sift icing sugar and almonds together in a bowl to make the *tant pour tant*.
3. In another bowl, whisk egg whites with salt and lemon until they are foamy. Don't over-beat and make it grainy.
4. Add caster sugar in 5 stages, scraping down to incorporate

any grains, and beat into firm peaks.

5. Add vanilla seeds and food colouring.
6. Fold in the *tant pour tant* in three stages, gently folding to incorporate it all evenly and knock out half of the air.
7. Fit a piping bag with the nozzle, and fill with the mix. Pipe small rounds in staggered rows on the tray, leaving 2cm between each one. Hold the piping bag directly above the tray, not at an angle.
8. Knock the tray a few times to release any large air pockets.
9. Put the macarons

outside for 15 mins or until slightly dried. Heat the oven to 180°C (fan ovens 160°C).

10. Place them in the oven, near the bottom/middle, and bake for 5 mins, then turn the oven down to 160°C (140°C).

11. Bake for a further 10 mins, turning them round halfway. The shells should be lift away easily.

12. Let them cool, fill with ganache, sandwich together and mature in an airtight container in the fridge for 24 hours. This ensures the shells are not too dry.

