

Les Macarons

Ingredients:

200 g icing sugar
200 g almond powder
150 g egg white
200 g regular sugar
50 g water

Pulse almond powder with icing sugar in a food processor until very finely ground, 2 to 3 minutes, and then transfer to a bowl and sift.

Cook the regular sugar and the water until 118° C. (244°F)

Beat 75g egg whites in another bowl with an electric mixer at medium speed until they just hold soft peaks. Add cooked sugar, a little at a time, beating, then increase speed to high and continue to beat until whites just hold stiff, glossy peaks.

Mix almond mixture and 75g egg white and then incorporate the meringue progressively.

Add drops of food coloring to reach desired shade and mix at low speed until evenly combined.

Spoon batter into bag, pressing out excess air, and snip off 1 corner of plastic bag to create a 1/4-inch opening. Twist bag firmly just above batter, then pipe peaked mounds of batter onto lined sheets about 1 1/2 inches apart. Let cookies stand, uncovered, at room temperature until tops are no longer sticky and a light crust forms, 10 minutes.

Meanwhile, put oven racks in upper and lower thirds of oven and preheat oven to 320°F.

Bake cookies for 14 minutes. Cool completely on sheets on racks, about 30 minutes.