

Parle-G Xmas Macarons

Stage 2

French-method macaron shells timeline, ingredients, & materials

Your complete macaron-making timeline

Day 1	Day 2	Day 3	Day 4	Day 5
Separating your egg whites, and ageing them for 48 hrs.	Waiting	<ul style="list-style-type: none"> • Making your macaron shells • Decorating your macaron tops • Filling your macarons • Maturing your macarons for 24 hrs 	Waiting	Ready!

Your full list of ingredients

1. 100 gm egg whites (from 3-4 large eggs)
2. 100 gm white castor sugar
3. 132 gm blanched & skinless superfine almond flour
4. 120 gm confectioner's sugar
5. 1/8 tsp cream of tartar
6. 8 drops brown gel food colouring

Check your packet of confectioner's sugar for the list of ingredients. If it contains corn starch or some other anti-caking agent, you're good to go. If it doesn't, remove 6 grams of almond flour and replace it with 6 grams of corn starch. The corn starch helps to prevent hollow shells and give smooth tops, and this small an amount will not impact flavour. If you're using corn starch, increase the amount of egg whites by 5 grams, and increase the amount of castor sugar by 5 grams as well.

Your full list of special materials

Gadgets

1. Oven thermometer
2. Kitchen scale
3. Food processor
4. Hand-mixer with whisks
5. Food thermometer

Bakeware

6. 2 x flat baking trays
+ 1 extra regular baking tray
7. 2 x silicon non-stick baking mats with reinforced fibreglass mesh
8. 2 x macaron templates
9. Parchment paper
10. Wire rack

Tools

11. Plastic water bottle
12. Fine-meshed sieve
13. Balloon whisk
14. Silicon/rubber spatula
15. Small & large piping bags
16. 1 cm wide round piping tip
17. Toothpicks
18. Small off-set spatula

Miscellaneous

19. Bottle of white vinegar
20. Kitchen paper
21. Cling wrap
22. Assorted non-plastic bowls
23. Assorted metal spoons