

Parle-G Xmas Macarons

Stage 2 | Part 4

French-method macaron shells

flow of steps

You will do 4 steps in this section;

1 Make the meringue <i>Whip egg whites with castor sugar.</i> <i>Add colour during soft-peak stage.</i> <i>Whip to sharp peaks.</i>	2 Do the macronage <i>Fold almond flour and confectioner's sugar mixture into the meringue.</i> <i>Add more colour if desired.</i> <i>Fold till 'lava' consistency.</i>	3 Pipe the macaron shells <i>Pipe 60 macaron shells onto 2 baking mats.</i> <i>Tap trays to burst bubbles.</i> <i>Leave shells to dry and develop 'skins'.</i>	4 Bake the macaron shells <i>Preheat oven at 170°C for 20 minutes.</i> <i>Bake one tray at a time at 150°C for 20-25 minutes on middle rack, rotating the tray every 7 minutes.</i>
---	---	--	--



No breaks. One continuous series of actions.