



Tiramisu Macarons

Recipe by Gabriella Esposito

Serves: 18-20

Cooking: 1hr 15min

Difficulty: Difficult

Ingredients :

For the Tiramisu Macarons:

100g Selati Icing Snow

50g ground almonds

2 large egg whites

1/3 tsp cream of tartar

65g Selati Caster Snow

1 Tbsp coffee dissolved in 1 tsp hot water, cooled

For the mascarpone filling:

120g fresh mascarpone

80g icing sugar, sifted

1 tsp coffee dissolved with a dash of hot water, cooled

1 tsp cocoa powder

Cocoa powder, to serve

Methods :

- Preheat oven to 145 degrees C and line a baking tray with non-stick baking paper/ silicone sheet.
- Place icing sugar and ground almonds in a food processor and process for 1 minute or until super fine.
- In a separate bowl, beat egg whites until peaks start to form. Add cream of tartar and continue to beat until peaks are just stiff. Add half of the caster sugar and beat for 30 seconds, then add the remaining caster sugar and cooled coffee, and beat until peaks are super stiff.
- Sift the ground almond & icing sugar mixture and gently fold into the egg whites until mixture is just combined.
- Pipe macarons onto lined baking sheet, about 3cm diameter and at least 2cm apart. After piping, “drop” or bang your baking tray a few times to release any air bubbles in the macaron shells.
- Bake for 20 minutes, then turn off oven and leave macarons in there for a further 5 minutes. Remove from the oven and do NOT lift from tray until they are completely cooled down.
- Meanwhile make mascarpone filling by simply beating/ whisking all ingredients together. Be careful not to over mix otherwise the mascarpone will start to separate!
- Fill the cooled macaron shell with the filling and sandwich together with another macaron shell. Place on a serving tray and dust with cocoa powder.