

Guacamole Macarons

Ingrédients

- 128g icing sugar
- 128g almond powder
- 47g egg whites (1) at room temperature
- 47g egg whites (2) at room temperature
- 32g water
- 128g granulated sugar
- 2 ripe avocados
- 2 limes

Préparation

1. For a change, here's a savory recipe.
2. well, almost: guacamole macarons!
3. The advantage of these is that you can make them at the last minute, unlike regular macarons.
4. In fact, it's better to fill them shortly before serving, as the guacamole tends to moisten the shells quite quickly.
5. Sift the icing sugar and almond powder, then add the egg whites (1) while mixing well.
6. Next, prepare the Italian meringue: prepare a syrup with water and granulated sugar.
7. When it reaches 110°C, start beating the egg whites (2).
8. When the syrup is at 118°C, pour it in a thin stream over the egg whites and continue to beat until you obtain a shiny meringue.
9. Take half of the Italian meringue and pour it into the first mixture to loosen it, adding the food coloring.
10. When the mixture is homogeneous, add the remaining Italian meringue by mixing with a spatula or a rubber spatula (this is the macaronage).
11. You need to loosen the batter to make it smooth and supple, but not liquid; it should form ribbons.
12. Put the macaron batter into a piping bag with a plain tip, then pipe the shells onto a baking sheet lined with parchment paper.
13. Personally, I let them dry before baking, but some people don't, and it works well too, so it's up to you ;-)
Once the batter no longer sticks when you touch it (about 15-20 minutes), sprinkle the shells with guacamole spices and bake them in a preheated oven at 145°C for 12 to 14 minutes (oven temperature and baking time are given as a guide, you'll probably need one or two tries to find the right combination for your oven).
14. Once the shells are baked, let them cool before removing them from the parchment paper.
15. Guacamole: 2 ripe avocados Guacamole spices to taste limes Blend the avocados with lime and spices, then put the guacamole into a piping bag with a plain tip.
16. Assembly: Pair up your macaron shells.
17. Place your ganache into a piping bag with a plain tip, then fill half of the shells.
18. Try to do this step at the last minute, so your macarons don't get too moist.