

French Macarons
-Kenna Pennington, CPC

Ingredients	
Almond Flour	90 g
Powdered Sugar	120 g
Corn Starch	10 g
Egg Whites	70 g
Cream of Tartar	1 pinch
Sugar	40g



1. Combine almond flour/powdered sugar/cornstarch together and sift into a large mixing bowl.
2. Begin whipping egg whites w/ cream of tartar added, until a soft peak forms. Slowly add granulated sugar while continuing to whip, until reaches stiff peak.
"Dairy Queen Swirl"
 - a. Add food colorings or extracts at this stage.
3. Fold dry ingredients into egg whites, taking care not to overmix.
4. Check consistency so the batter forms a "V" when dripping off the spatula. Batter should reabsorb into the mass in 3 seconds.
5. Pipe onto parchment lined sheets, using stencil underneath. Take care not to overfill so that the shells do not touch. Tap flat if needed.
6. Let skin form before baking. (NO SKIN = CRACKED SHELLS)
7. Bake at 300 degrees (no fan) for 8 minutes. Rotate and continue to bake another 8 minutes.
8. COOL, and peel the PARCHMENT away from the COOKIES.

WHITE CHOCOLATE GANACHE

12 ounces white chocolate, finely chopped
½ cup Heavy Whipping Cream

DARK CHOCOLATE GANACHE

- 115 g Heavy Whipping Cream
- 100 g Dark Chocolate Callets/Chips
- 40 g Butter

LEMON CURD

- 3 yolks
- 4 TBL Butter
- 85g granulated sugar
- ½ cup lemon juice