

Matcha Green Tea and Passion Fruit Macarons

<http://userealbutter.com/2009/06/17/matcha-green-tea-passion-fruit-macarons-recipe/>
modified macaron recipe from [Tartelette](#)

110g blanched almonds
200g powdered sugar
2 tsps matcha (green tea powder)
100g egg whites, aged a day and brought to room temperature
50g sugar
1 cup passion fruit swiss meringue buttercream

Pulse almonds in a food processor until finely ground. Add powdered sugar and matcha powder. Pulse until well-blended. Whip the egg whites until foamy and gradually add the granulated sugar while whipping until a shiny meringue forms (but not too dry). Add the almond mixture to the meringue and quickly incorporate the mixture into the meringue while taking care not to overbeat. You want to achieve a batter that flows and “ribbons” for at least 5 seconds. Pour the batter into a piping bag fitted with a large plain piping tip (Ateco 809 or 807) and pipe small rounds onto a baking sheet lined with parchment paper. The rounds should be about 1 1/2 inches in diameter and at least an inch apart. Let the macarons sit for an hour to develop a hard shell (@8500 ft., this takes about 15 minutes for my arid climate). Preheat oven to 300°F and bake for 8-10 minutes (10 minutes for me). Remove from oven and let cool. Remove from parchment.

passion fruit buttercream

4 oz. egg whites
8 oz. sugar
8 oz. butter, room temperature
5 tsps passion fruit concentrate (this amount you will have to determine according to your preference)

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a gently simmering hot water bath until 140°F is reached. Remove from heat. Place on mixer with whisk and whip until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon pieces. Mix to emulsify. Once desired consistency has been reached, add passion fruit concentrate and mix well. Makes about 3 cups.

Assembly: Pipe buttercream onto a macaron and sandwich with a second macaron. Makes about 2 dozen.