

Meyer Lemon Macarons

<http://userealbutter.com/2010/03/19/meyer-lemon-macarons-recipe/>
slightly modified from [Tartelette](#)

110g blanched almonds
200g powdered sugar
1 meyer lemon, grated peel of
100g egg whites, aged for day and brought to room temperature
50g sugar
2 drops yellow food coloring (optional)
lemon curd

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2 meyer lemons, zest of
1/2 cup meyer lemon juice (about 3+ lemons)
1/4 cup sugar
3 egg yolks

lemon curd: Stir together the lemon zest, juice, and sugar in a small saucepan. Bring to a simmer over medium heat. Beat the yolks together in a medium bowl and temper with the hot lemon mixture (temper: add a little hot liquid and quickly whisk in, then add a little more and whisk in). Pour the egg mixture into the sauce pan and stir constantly over medium heat until the liquid thickens (about 5 minutes). Remove from heat. Let cool completely.

macarons: Pulse almonds in a food processor until finely ground. Add powdered sugar and lemon zest. Pulse until well-blended. In a small bowl, mix the sugar and food coloring together until well blended (i.e the sugar turns yellow). 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.

assembly: Pipe a small daub of lemon curd (a little goes a long way) onto a macaron and sandwich with a second macaron. Makes about 2 dozen.