

## **Pistachio Macarons**

<http://userealbutter.com/2009/01/01/pistachio-macarons-recipe/>

*modified from [Tartelette](#), adapted from Stephane Glacier*

### **pistachio macaron:**

225g powdered sugar

60g almonds

65g pistachios

3 egg whites (about 100g)

green food coloring (optional) (powdered is better)

25g granulated sugar

In a food processor, run the nuts and powdered sugar until the nuts are finely ground. Run through a sieve if needed. If using liquid food coloring, add a drop at a time to the granulated sugar and whisk together until evenly colored (your sugar will be darker than the final macaron). Set aside and let dry (a few minutes). Whip egg whites until foamy, slowly add the granulated sugar, until they are glossy. Add the powdered green food coloring if using. Slowly fold the nut/sugar mixture into the whites with a wide spatula. The mixture should remain shiny and flow easily (hold a ribbon for ten seconds, I would say). Fill a pastry bag with the batter and pipe small rounds onto parchment lined baking sheets. Let the macarons rest for 20 minutes. Preheat the oven to 315°F (325°F at 8500 feet) and when they are ready, bake them for 12-15 minutes (10 minutes, then reduce heat to 315°F for the last 3-5 minutes). Let cool, remove from the paper and fill with the ganache. Makes 35.

### **chocolate ganache filling:**

8 oz. (227g) semisweet or bittersweet chocolate

3/4 cup (180 ml) heavy whipping cream

2 tbsps (28g) unsalted butter

1 tsp almond extract

Place the chocolate in a medium sized bowl. Set aside. Heat the cream in a medium sized saucepan over medium heat. Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for 5 minutes. Add the butter and stir with a whisk until smooth. Stir in almond extract. Let cool to room temperature and use as desired.