

Strawberry Buttercream Macarons

<http://userealbutter.com/2009/05/18/strawberry-macarons-recipe/>
basic macaron recipe from [Tartelette](#)

225g powdered sugar
125g almonds, blanched
25g sugar
red food coloring (about 7 drops)
100g egg whites (about 3)

Grind the almonds and powdered sugar in a food processor until finely ground. Add a drop of food coloring 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). In this case, it was a little wet, but it was okay. Whip egg whites until foamy, slowly add the granulated sugar and continue to whip until they are glossy. Don't overbeat the whites. Fold the almond and powdered 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 (12 minutes). Let cool, remove from the paper and fill with the buttercream (use about 1-2 cups). Makes 35. If making small macarons (1-inch), bake for about 10 minutes.

strawberry swiss meringue buttercream

8 oz. egg whites
16 oz. sugar
1 lb. butter, room temperature
4 oz. strawberry purée

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 purée and mix well. Makes about 6 cups.