TAYLOR & COLLEDGE

Gingerbread Vanilla Macarons



Preparation: 75 mins
Portions: 20-20 Portions

Ingredients

Utensils

Ingredients

100 g Ground Almonds
100 g Icing Sugar
1.5 tsp Ground Ginger
1 tsp Ground Cinnamon
0.25 tsp Ground Nutmeg
0.25 tsp Ground Cloves
80 g Egg Whites
pinch Salt
90 g Granulated Sugar
2 tsp Taylor & Colledge Vanilla Bean Paste

Buttercream filling

120 g Unsalted butter
180 g Icing Sugar
20 ml Milk
1 tsp Taylor & Colledge Vanilla Bean Paste

Decoration

2 tsp Ground Cinnamon

Preparation

1. Sift together almond flour, icing sugar, ground ginger, ground cinnamon, nutmeg, and clove into a large bowl. Mix gently to combine and set aside. This ensures a smooth macaron shell free of lumps.
2. In a stand mixer, whisk egg whites and a pinch of salt to soft peaks. Gradually add granulated sugar and whisk to stiff, glossy peaks. Add Taylor & Colledge Vanilla Bean Paste and mix to incorporate.
3. Gently fold the sifted dry mixture into the whipped egg whites using a spatula until you achieve a smooth, flowing batter (macaronage). The mixture should form ribbons when lifted and flow slowly.
4. Fill the batter into a piping bag fitted with a round tip. Pipe uniform rounds onto a parchment-lined baking sheet. Rap the sheet on the counter to release air bubbles. Allow the shells to rest at room temperature for 30 minutes until a skin forms.
5. Preheat the oven. Bake the macarons for 15 minutes. Let them cool completely before carefully removing them from the paper.
6. For the Vanilla Buttercream, beat softened butter until pale and fluffy. Gradually add icing sugar, milk and Taylor & Colledge Vanilla Bean Paste. Mix until smooth and creamy.
7. Pipe a generous amount of vanilla buttercream onto half of the macaron shells, then sandwich gently with the remaining shells. Decorate with cinnamon dust.