

Lime *Macarons* with Coconut Buttercream Filling

Macarons de limón con crema de mantequilla con coco

Ingredients

175 g (about 1 and 2/3 cups)	almond flour
175 g (about 1 and 1/3 cups)	icing sugar
15 ml (1 tbsp)	lime juice
Green food colouring, optional	
133 g (about 4 large)	egg whites;
	at room temperature
2.2 g (1/2 tsp)	cream of tartar
125 g (1/2 cup)	granulated sugar

For the filling:

100g g (7 tbsp)	butter; at room temperature
175 g (about 1 and 1/3 cups)	icing sugar
25 g (about 1/4 cup)	dry sweetened shredded coconut



Cut two pieces of parchment paper to fit two baking sheets. To ensure regular sized *macarons*, using a pencil, trace circles 1.5" (3.8 cm) on one, with 1/2" (1.25 cm) separations. Place the marked piece on one of the sheets, then the blank piece on top. Set aside. Sieve together almond and first batch of icing sugar. Do not push down the powders, there will be clumps left behind in the mesh; discard the clumps, then sieve the mix again. Reserve. If using food colouring, add to the lime juice; mix until colour is uniform; add enough for a **much darker tone** than desired final shade. Reserve. In a perfectly clean mixing bowl, place the egg whites; beat, preferably with an electric mixer, for about one minute, then add cream of tartar. Continue beating until mix turns white, and soft peaks form when beater is lifted, then add reserved lime juice. Add granulated sugar slowly, and continue beating until the paste accumulates inside the beater; the paste should be very shiny and firm. Sift reserved almond mix over the egg mix. Using a spatula, fold the two mixes together, until very smooth and uniform; the consistency should be soft, but not runny. Transfer to a piping bag fitted with a large opening tip. Place the tip perfectly vertical, about half an inch (1.25 cm) over the center of one of the traced circles of the prepared baking sheet. Start piping, and stop right when the circle is covered with paste, then finish with a twirl. Continue piping over the circles. When finished with one sheet, tap against the counter to flatten the circles, and release air; the circles will become slightly larger. Slide the template parchment from underneath the prepared sheet, then place, pencil side down, on the second baking sheet. Repeat tracing circles, and tapping. Pop any remaining air bubbles with a toothpick. Allow to rest for any time between half an hour to an hour, depending on the room's humidity and temperature, until the circles dry and become dull (they have formed a "skin"). Once circles are nice and dry, preheat oven to 320°F (160°C). Place one baking sheet in the middle of the oven; bake for 14-16 minutes, rotating the tray half way for even baking. Remove from oven. Bake the second batch. Allow to cool down to room temperature. Meanwhile, prepare the filling. Place butter and second batch of icing sugar in a mixing bowl, and beat until very smooth and fluffy, then mix in shredded coconut; reserve. Once the circles are cool, they should pop easily off the parchment paper. Assemble *macarons* by sandwiching some of the reserved buttercream between two circles.