

MACARONS

COOKBOOK

INDULGE IN **MACARONS COOKIES**

- The Ultimate Macarons Recipe Vault -



MARTHA STEPHENSON

Macarons Cookbook

Indulge in Macarons Cookies

The Ultimate Macarons Recipe Vault

By

Martha Stephenson

Copyright 2016 Martha Stephenson

Kindle Edition



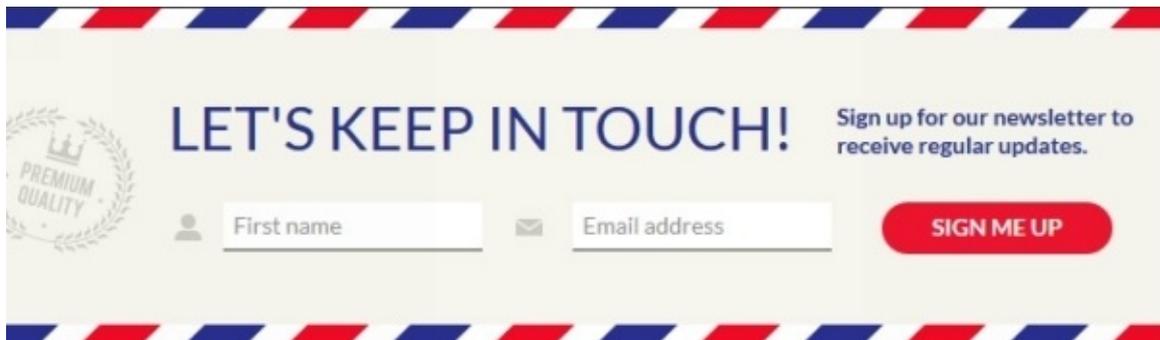
License Notes

No part of this Book can be reproduced in any form or by any means including print, electronic, scanning or photocopying unless prior permission is granted by the author.

All ideas, suggestions and guidelines mentioned here are written for informative purposes. While the author has taken every possible step to ensure accuracy, all readers are advised to follow information at their own risk. The author cannot be held responsible for personal and/or commercial damages in case of misinterpreting and misunderstanding any part of this Book

Thanks for being a loyal reader! Here's your reward!

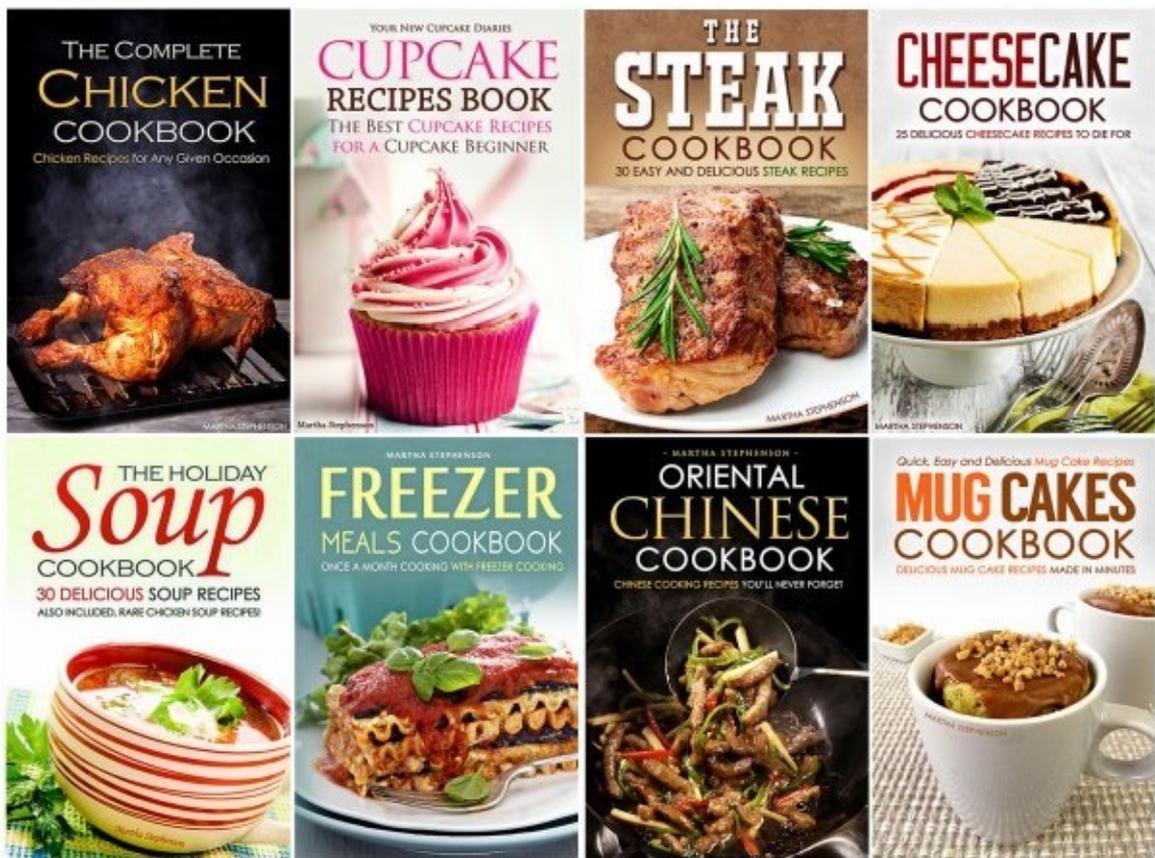
Thank you so much for purchasing my book! As a reward for your purchase, you can now receive free books sent to you every week. All you have to do is just subscribe to the list by entering your email address in the box below and I will send you a notification every time I have a free promotion running. The books will absolutely be free with no work at all from you! Who doesn't want free books? No one! ***There are free and discounted books every Friday***, and an email is sent to you 3-4 days beforehand to remind you so you don't miss out. It's that easy! [Enter your email now to get started!](#)



LET'S KEEP IN TOUCH! Sign up for our newsletter to receive regular updates.



Also, below are my top selling books which are sure to tickle your literary bone, and are available here to learn more about easily. Simply click on the book you're interested in, read the synopsis, love it, and buy it. It's that simple to have the best books at your fingertips.



For a complete list of my published books, please, visit my Author's Page...

<http://amazon.com/author/martha-stephenson>

If you want to learn more about other available best sellers, as well as a list of books I think you'll just love, just check out the end of this book where you'll find a list of other books to check out. If you want another book, look no further for a great idea! What's better than a great book? A great book that gives ideas for other great books to follow! Check it out now!

Table of Contents

[Introduction](#)

[Macarons Madness across the Globe](#)

[Basic French Macarons](#)

[Mexican Dulce De Leche Macarons](#)

[Italian Meringue Macarons](#)

[Turkish Date Macaron](#)

[Thai Tea Macarons](#)

[Scottish Macarons](#)

[Nutty Brazilian Macarons](#)

[Indian Thoothukudi Macarons](#)

[German Coconut Macaron](#)

[Macron-ish Deserts](#)

[Coconut Macaron Waffles](#)

[Topical Macaron Tart](#)

[Macaron Ice-cream](#)

[Macaron Pudding](#)

[Macaron Cake](#)

[Macaron Nest](#)

[Cherry Macaron Pie](#)

[Divine Flavors](#)

[Salted Caramel Macarons](#)

[Nut Choc Macarons](#)

[Mocha Macarons](#)

[Vanilla Macarons](#)

[Pistachio Macarons](#)

[Oatmeal Macarons](#)

[Fruit Mania](#)

[Strawberry Macarons](#)

[Apricot Macarons](#)

[Raspberry Macarons](#)

[Pineapple Macarons](#)

[Orange Blossom Macarons](#)

[Mango Macarons](#)

[Green Apple Macarons](#)

[Conclusion](#)

[About the Author](#)

[Author's Afterthoughts](#)

[More Books by Martha Stephenson](#)

Introduction



Ladurée or Gérard Mulot... these are the magic words that can bring smile to any macaron lover in the world. Although macarons originated from France, these delicate pastry-like cookies have taken the food industry by storm. A few years back, it was difficult to find authentic macarons beyond the European region. But now, every almost every cuisine in the world has its own variant.

So, what's so fascinating about this confectionary? The original macaron cookies are basically meringue pastries puffed with various types of fillings. And it's actually the meringue that makes macarons different from every other confectionary. The crunchy exterior filled with creamy filling makes macarons cookies totally irresistible. Pick any flavor or filling to create your variant of macarons. If you have never tried macarons before, it will understandably be difficult for you to get them right in the first attempt. And that's where this ultimate macaron cookbook can help you become a pro!

From the very basic French macaron recipe to fancy macaron-ish deserts, you will find pretty much everything in this book. For the reader's convenience, this macarons cookbook is divided into the following sections:

- Macaron Madness Across The Globe
- Macaron-ish Deserts
- Divine Flavors
- Fruit Mania

So, what are you waiting for? Start skimming through the pages, try these amazing macaron recipes and explore the fascinating world of macarons!

Good Luck

Macarons Madness across the Globe



Although macarons is basically a French confection, but you know they say taste knows no border. Over the years, macarons have become a part of every cuisine. Almost every country in the world has its own version of macarons. In this section, you will enjoy macaron recipes from 8 cuisines. So here we go:

Basic French Macarons

Being an integral part of French cuisine, you can find a ton of variants of French macarons. But this is the very basic recipe of French macarons which are bite sized almond cookies. Enjoy with your choice of filling!

Servings: 8

Preparation Time: 2h 10min

Ingredients:

- 3 egg whites
- Confectioner's sugar, 1 ½ cups
- Almonds, finely chopped, 1 cup
- White sugar, ½ cup

Directions:

Preheat oven to 285oF.

In a small bowl mix grounded almonds and confectionary sugar together.

In another bowl, beat egg whites until frothy.

Add white sugar and whisk some more until the mixture is smooth and firm.

Stir in almond mixture and beat well to form a smooth, creamy batter.

Line a baking tray with aluminum foil and grease using cooking oil.

Spread the batter in small circles, using a spatula or paper cone.

Bake for about 10-15minutes until the cookies are golden brown.

Sandwich your favorite filling between two cookies and enjoy!

Mexican Dulce De Leche Macarons

Mexican food is famous for its spicy taste. Now that you have tried French macarons, try these spiced macarons with a local Mexican confection Dulce De Leche.

Servings: 8

Preparation Time: 1hour

Ingredients:

For Macarons

- 4 egg whites
- Distilled water, 50g
- White sugar, 35g
- Cinnamon, ½ tsp
- Almonds, finely ground, 150g
- Coffee powder, 7g
- Grounded sugar, 150g
- Cocoa powder, 1 tsp
- Vanilla extract, 1 ½ tsp

For Filling

- Condensed milk, sweetened, 1 small can

Directions:

Preheat the oven to 300°F.

Heat the water over medium flame and stir in white sugar.

Let the mixture come to boil.

In a small bowl whisk eggs until firm and fluffy.

Add powdered sugar and whisk some more.

Pour the sugar syrup into whisked eggs and whisk on high speed.

Add cinnamon, grounded almond, cocoa powder and coffee to the mixture and mix well.

Make sure the batter is firm and consistent.

Fill paper cone with the batter and line a baking tray with aluminum foil.

Make small cookies from the batter using the paper cone and let them dry.

Bake the macarons for about 15 minutes until golden brown.

While the macarons are cooking, prepare the filling.

Pour the condensed milk in a large flat bowl and microwave for about 5 minutes.

Take out the baked macarons from the oven and fill them with the caramelized condensed milk!

Italian Meringue Macarons

If you have never tried macarons before, start with Italian macarons. The recipe is really easy and you can enjoy it with your favorite filling!

Servings: 12

Preparation Time: 1hour

Ingredients:

For Macarons

- Almond flour, 100g
- Icing sugar, 100g

For Meringue

- Egg whites (dehydrated), 1 egg
- White Sugar, 70g
- Distilled water, 20ml
- Egg white, 20g

Directions:

Preheat the oven to 170 °C .

In a small bowl mix almond flour and icing sugar together and set aside.

Heat water over medium flame and bring it to boil.

Stir in white sugar, let it fully dissolve in the water and turn off the flame.

In a small bowl whip dried and wet egg whites together.

Slowly add sugar syrup to whipped eggs and keep whisking.

Make sure the mixture is firm and frothy.

Now add this mixture to the powdered mixture.

Mix well with a spatula and make sure there are no air bubbles left.

Using a paper cone, make small round macarons in the baking tray.

Put the tray in oven and bake for about 20minutes until golden brown.

Take out the tray and there you are!

Turkish Date Macaron

Date is one of the integral ingredients of Turkish deserts. The addition of date gives macarons a whole new dimension. Give this recipe a try!

Servings: 12

Preparation Time: 30minutes

Ingredients:

- Coconut, 1 cup
- Vanilla extract, ½ tsp
- Dates, finely diced, ½ cup
- 1 egg
- Cooking salt, ¼ tsp
- White sugar, ½ cup
- Nuts (of your choice), coarsely chopped, ½ cup

Directions:

Preheat the oven to 300 degrees.

In a small bowl whisk eggs until fluffy.

Stir in salt and vanilla extract and whisk some more.

In another bowl, mix nuts, sugar, diced dates and coconut together.

Add the dried mixture to whisked eggs and whisk for 5 minutes.

Spread the batter on the baking tray in the form of small cookies.

Bake for around 15 minutes until golden brown and fully done.

Enjoy with tea or coffee!

Thai Tea Macarons

These iced tea macarons are perfect for hot sunny days. Enjoy with your favorite chiller and beat the heat. These are favorites in regions where the weather is warm.

Servings: 10

Preparation Time: 1hour

Ingredients:

- Macaron Shells
- Egg white, 150 grams
- Food color (red and yellow), 3-4 drops
- Caster sugar, 70 grams
- Almonds, finely ground, 120 grams
- Icing sugar, 250 grams

For Filling

- Thai iced tea, 5 tea bags
- Unsalted butter, refrigerated and diced in small cubes, 40 grams
- Distilled water, 150ml
- Condensed milk (sweetened), 1 tbsp.
- Whipped cream, 20 grams
- White chocolate, 50 grams

Directions:

Preheat the oven to 180 degrees.

In a small bowl, mix ground almonds and icing sugar together and set aside.

In another bowl, whisk egg on medium speed.

Stir in salt and caster sugar and whisk on high speed to blend all the ingredients thoroughly.

Make sure the mixture is consistent and stiff.

Finally, add the dried almond mixture and food color to whisked eggs.

Beat a little more to make a creamy and stiff batter.

Line a baking tray with aluminum foil and grease with cooking oil.

Using a piping bag, spread the batter in the form of small cookies.

Make sure the batter is air free.

Put the tray in the oven and bake for 20 minutes.

While the macarons are in making, start preparing for the filling.

Heat water on small flame with iced tea bags in it.

When the mixture reaches a thick consistency, add condensed milk.

Bring the mixture to boil.

In another pan, melt white chocolate and butter together.

Add chocolate mixture to the iced tea mixture.

Let the filling cool down.

Fill the baked macaron shells with delicious ganache and enjoy!

Scottish Macarons

If you are a coconut lover, you will love this delectable treat! Scottish macaron bars are totally irresistible. They have great taste and the dark chocolate gives them a rich taste. Give this recipe a try and see for yourself.

Servings: 12

Preparation Time: 5hours

Ingredients:

- Potato, 4 ounces
- Coconut, finely grated (for coating)
- Powdered sugar, 1 pound
- Dark Chocolate, for dipping

Directions:

In a large pan boil potatoes.

Peel and mash boiled potatoes.

Add half cup of powdered sugar to mashed potatoes and mix well.

Keep adding sugar gradually and mixing well.

Use a flat spatula to mix the ingredients.

When the batter becomes consistent and fondant-like, make small balls and flatten them.

Refrigerate the macarons for 4 hours.

Preheat the oven to 280 degrees and roast shredded coconut for 5 minutes.

Allow the roasted coconut to cool down.

Melt dark chocolate in a flat bowl and take out macaron cookies from the refrigerator.

Dip the cookies in molten chocolate and coat with roasted coconuts.

Allow the chocolate coating to harden before serving.

Enjoy!

Nutty Brazilian Macarons

This flourless desert is perfect if you are craving for something nutty and crispy. Plus, if you are on diet, this low calorie treat is perfect for you. It's healthy and filling at the same time.

Servings: 18

Preparation Time: 2 days

Ingredients:

- Instant oats, 2 cups
- Brazilian nuts, coarsely chopped, ½ cup
- White sugar, ½ cup
- 1 large egg
- Orange zest, 2 tsp
- Vegetable oil, ¾ cup
- Cooking salt, ¾ tsp

Directions:

In a salad bowl mix oats with shredded orange zest, salt and sugar.

Toss all the ingredients well and cover with a lid.

Refrigerate overnight.

Take out the mixture from the refrigerator and allow it to set on room temperature.

Preheat the oven to 300 degrees.

In a small bowl whisk egg and add coarsely chopped nuts.

Add the refrigerated mixture to whisked egg and blend all the ingredients well.

Using a tablespoon, make small cookies from the batter and spread on a flat baking tray.

Bake for about 15 minutes and you are done

Indian Thoothukudi Macarons

This macaron recipe is immensely popular in South India and if you want an instant sugar rush, give this recipe a try. These macarons are rarely found at bakeries in the West, so it's good to know how to make them.

Servings: 20

Ingredients:

- 3 large eggs, only white part
- Cashew nuts, finely grounded, 100 grams
- White sugar, 80 grams

Directions:

Preheat the oven to 180 degrees.

In a small bowl whisk egg whites using a hand beater.

Add sugar and whisk for about 5 minutes until the mixture is consistent and stiff.

At this point, stir in powdered cashew nuts and whisk for about 3 minutes

Set the batter aside for about 5 minutes.

Grease a baking tray using cooking oil.

Form small cookies from the batter using a pipe cone or tablespoon.

Bake the cookies for about 15 minutes until fully done.

Serve cashew macarons with your favorite dipping.

German Coconut Macaron

Are you fond of cookies? Try these crispy tropical macarons all the way from Deutschland! But it doesn't matter where you reside at the end of the day, you'll find these delicious.

Servings: 36

Preparation Time: 20minutes

Ingredients:

- Coconut flakes, toasted, 2 ½ cups
- Almond extract, ½ tsp
- 4 large eggs, only white
- White sugar, ¾ cup
- Cinnamon, finely ground, 1 tsp

Directions:

Preheat the oven to 250 degrees.

In a large bowl, whisk eggs on medium speed until fluffy.

Add sugar, extract and cinnamon and keep mixing.

When the mixture reaches a thick consistency, stir in coconut flakes.

Use a flat spatula to mix all the ingredients well.

Grease a flat baking tray and form cookies from the batter.

Bake macarons for about 15 minutes until golden brown.

Enjoy with your favorite filling!

Macron-ish Deserts



Now that you know the basic recipe of macarons, let's take the macaron mania one step further. Use the basic macaron recipe to make these delicious deserts!