

# Violet Macaroons with Raspberries and Butter Cream



## Ingredients

225g pure icing sugar  
130g almond meal  
3 egg whites  
60g caster sugar  
violet essence, to taste  
a few drops purple food colouring  
150g raspberries  
75g blueberries

120g caster sugar  
1 tsp glucose  
2 egg whites  
2 ½ sheets titanium strength gelatine leaves  
250ml raspberry puree  
50ml thickened cream, lightly whipped

85g unsalted butter, softened  
100g pure icing sugar, sifted

## Method

**Step 1:** Preheat oven to 120°C.

**Step 2:** Sift icing sugar and almond meal into one bowl. Sift the mixture into a second bowl, then sift ingredients back into the original bowl (almond meal mixture is to be sifted 3 times).

**Step 3:** In an electric mixer, add 3 egg whites and whisk until doubled in size. While machine is running, slowly add the caster sugar, then whisk until mixture forms firm peaks. Add violet essence to taste, then carefully add purple food colouring.

**Step 4:** Fold almond meal mixture into the violet coloured meringue until the mixture is smooth and glossy, then place mixture into a piping bag. Pipe 4-5cm diameter circles onto a lined baking tray. Leave to rest for 20 minutes until macaroons form a skin.

**Step 5:** Place macaroons into the oven, bake for 20 minutes or until macaroons can be lifted from the tray. Remove from the oven and allow to cool.

**Step 6:** To make the filling, pour the sugar, glucose and 40ml water into a saucepan. Stir to dissolve then bring to the boil. Cook for 5-7 minutes until 121°C. In a clean bowl, use an electric mixer, to whisk egg whites to soft peaks. Slowly add the hot sugar syrup in a thin trickle while whisking continuously on high speed. Continue whisking the meringue for about 8-10 minutes until cold.

**Step 7:** Dissolve the gelatine leaves in a saucepan placed over low heat with 50ml of the raspberry puree. Remove from heat, mix in remaining puree and pour into a large bowl. Fold in cream and meringue, then place mousse in a fridge for 1 hour or until set. Spoon into a piping bag and set aside.

**Step 8:** For the butter icing, place softened butter in an electric mixer. Add icing sugar and beat until mixture forms a smooth, glossy paste. Place into a piping bag fitted with a star-shaped nozzle.

**Step 9:** To assemble macaroons, pipe some icing onto the base of half of the macaroons. Place 3 raspberries onto the icing, then top with a tablespoon of raspberry mousse. Top with remaining macaroons, spread about a tablespoon of the butter icing over the top each, then place a blueberry on top.

**Makes 28 Macaroons**