

## MANGO-LIME MACARONS

(shells from [this post](#), filling inspired by [Joanne's blog](#))

*for the shells:*

198 g powdered sugar  
113 g almond meal  
113 g egg whites at room temperature  
a pinch of cream of tartar  
100 g granulated sugar  
Orange Gel color from AmeriColor  
2 drops vanilla extract

For the filling:

230 g white chocolate, coarsely chopped  
 $\frac{3}{4}$  cup heavy whipping cream  
2 tbsp unsalted butter  
 $\frac{1}{4}$  cup mango puree  
zest of one lime or a bit more (taste and decide)

To decorate: white chocolate, melted, white and tinted with lime green (optional)

Line 2 or 3 heavy baking sheets with parchment paper or Silpat mats. Layer the powdered sugar and almond meal in a food processor. Pulse until the mixture looks like fine meal, about 15 seconds. Pass through a sieve and transfer to a small bowl. Set aside.

Place the egg whites and pinch of cream of tartar in the bowl of a stand mixer fitted with the whisk attachment. Make sure that the bowl and the whisk are impeccably clean. Starting on medium speed, whip the whites with the cream of tartar until they look like light foam. The whites should not appear liquid. The foam will be light and should not have any structure.

Slowly rain in the granulated sugar, trying to aim the stream between the whisk and the side of the bowl. Turn the speed up to medium-high. Continue to whip the meringue until it is soft and shiny. It should look like marshmallow creme. Add the gel color and the vanilla. Staying at medium-high speed, whip the egg whites until the mixture begins to dull and the lines of the whisk are visible on the surface of the meringue. Check the peak. It should be firm. Transfer the whites to a medium bowl.

Fold in the almond meal mixture in three increments. Paint the mixture halfway up the side of the bowl, using the flat side of a spatula. Scrape the mixture

down to the center of the bowl. Repeat two or three times, then check to see if the mixture slides slowly down the side of the bowl. Put the mixture in a piping bag fitted with one of the tips listed above. Pipe on the prepared baking sheets.

Slam each sheet hard four to six times on the counter. Then fist bump each end of the sheet's underside twice. Let the unbaked macarons dry until they look dull but not overly dry. Drying time depends on humidity. In a dry climate, the macarons can dry in 15 to 20 minutes; in a humid climate, it can take 35 to 40 minutes.

While the macarons are drying, heat the oven to 300 F. Bake one sheet at a time on the middle rack. Check in 11 minutes. If the tops slide, then bake for 2 to 3 more minutes. The macarons should release without sticking. Check one or two. If they stick, put them back in the oven for 1 to 2 more minutes. Let the macarons cool for 10 minutes before removing from the pan.

Decorate shells before filling using an air-brush and stencils, or if you prefer to decorate with a drizzle, do it after pairing and filling the macarons.

For the mango white chocolate ganache, place the chocolate in a heat-resistant bowl. Bring the heavy cream to a simmer in a heavy-bottomed pot over medium heat. When bubbles start to form along the sides, remove from the heat and pour over the white chocolate. Allow to sit for a minute before stirring to combine. Whisk in the butter until completely melted. Stir in the mango puree and the lime zest until combined. Refrigerate overnight, or until set.

Remove from the fridge and whip until slightly thickened, about 3-4 minutes. Pipe onto half of the macaron shells and then sandwich with a second shell. Allow to chill overnight so that macarons will mature and have a perfect consistency.