

POCKET WATCH SALTED CARAMEL MACARON (GF)

INGREDIENTS

For the macarons

- 200g Ground Almonds
- 200g Icing Sugar
- 200g Caster Sugar
- 50ml water
- 4 large eggs (whites only, at room temperature)
- Edible gold spray
- Rice paper Clock Faces

For the buttercream

- 100g Softened, unsalted butter
- 200g Icing sugar
- 2 tsp Salted Caramel flavouring
- OPTIONAL: handful of caramel sweets finely chopped

EQUIPMENT

- Large mixing bowl
- Electric Hand/Stand whisk
- Sieve
- Spatula
- 2 x Piping Bags
- #12 Round Tip piping nozzle
- Baking thermometer
- Parchment-lined baking tray

METHOD

1. Pre-heat your oven to 150 degrees fan. In a large bowl, sieve your ground almonds, be patient and use the back of a spoon to push the almonds through. You will be left with some pieces of almond, discard. Sieve your icing sugar into the same bowl. Sieve the entire mixture once more into another large bowl, to ensure the mixture is very fine. Add half your egg whites (from two eggs) to the almond mixture and use a spatula to create a paste. Set to one side.
2. In a large saucepan, add your water and caster sugar, and combine until the sugar has dissolved. Slowly bring your sugar to 118 degrees (using your thermometer).
3. In a clean large mixing bowl, begin whisking your remaining two egg whites until frothy. Once your sugar syrup is 118 degrees, remove from the heat and whilst continuously whisking your egg whites, pour the sugar syrup down the side of the bowl, whisking as you go - this is incredibly hot so be careful! Continue whisking the egg whites with the sugar syrup until your meringue reaches stiff peaks - it will take about ten mins
4. Fold your meringue into the almond paste, two spoonfuls at a time, until it reaches 'ribbon' consistency. Transfer to your piping bag and pipe rounds onto your baking parchment. Tap your tray on the side to eliminate any bubbles, and rest your macarons (20 - 60 mins) until they are dry to the touch. Bake for 12 minutes. Leave to cool completely before peeling off the tray.
5. In a large bowl, whisk your softened butter until fluffy & pale, add your icing sugar, and flavouring until you make a pipeable buttercream (optional - fold in the caramel chunks). Pipe your buttercream onto the macarons and sandwich together. Spray in gold, and glue the clock face onto one side of the macarons. Enjoy!