

STAUD'S  
WIEN



*Raspberry*  
& Chocolate

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# Chocolate Raspberry Macarons

## Ingredients for 50 pieces

200 g granulated sugar | 50 ml water | 200 g almonds, peeled | 200 g caster sugar |  
150 g pasteurized egg white | red food coloring (powder) |  
1 jar of STAUD'S Raspberry & Chocolate

## Preparation

Preheat oven to 140°C. Preserve granulated sugar with water to a syrup. Add a candy thermometer to the pot to help you measure the temp of the syrup, which should be 119°C. Ground almonds and caster sugar into a powder with a cutter. Sift the powder, mix it with the half of the egg white to form a homogenous mass. Lightly whip the remaining egg white and pour it into the hot syrup until the mass reaches body temperature. Mix in the food coloring until it disappears completely. Afterwards, fold the egg white in three tranches in the almond and powder sugar mix. Then, spread the mass evenly on a baking tray covered with baking paper with the help of a pastry bag. Leave to stand for at least 30 minutes, before baking them for 12 minutes at 140°C (fan oven). After cooling, fill the macarons with STAUD'S Raspberry & Chocolate and sandwich them together.

## Delicious tip

In the case of bigger amounts, fill as required and store them in a cookie jar.



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