



Basil Macaroon



By Chef Jenny Mattingsley, Oblate School of Theology

Yield Makes about 16 filled macaroon

1 1/4 cups plus 1 teaspoon confectioners sugar
1 cup (4 ounces) finely ground sliced, blanched almonds
4 egg whites
Pinch of salt
1/4 cup granulated sugar
green food coloring

Directions

To make the macaroons: Preheat the oven to 325 degrees. Sift ground almonds to remove any larger pieces. In a medium bowl, whisk together confectioners' sugar and ground almonds. In the bowl of an electric mixer fitted with the whisk attachment, whip egg whites with salt on medium speed until foamy. Increase speed to high and gradually add granulated sugar. Continue to whip until stiff glossy peaks form. With a rubber spatula, gently fold in the confectioners' sugar/almond mix until completely incorporated. Add a small amount of green food coloring.

Line baking sheets with parchment paper; set aside. Fit a pastry bag with a 3/8-inch #4 round tip, and fill with batter. Pipe 1-inch disks onto prepared baking sheets, leaving 2 inches between cookies. The batter will spread a little. Let stand with a fan blowing on the cookies until dry, and a soft skin forms on the tops of the macaroons and the shiny surface turns dull.

Bake about 18 minutes. Remove baking sheet to a wire rack and let the macaroons cool completely on the baking sheet. Gently peel off the parchment. Their tops are easily crushed, so take care when removing the macaroons from the parchment. Use immediately or store in an airtight container, refrigerated for up to 2 days or frozen for up to 1 month.

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To fill the macaroons:

1/2 pound unsalted butter

1/2 pound powdered sugar

1/4 pound fresh basil

In a food processor cut the basil with the powdered sugar. Cream the butter and powdered sugar until smooth and fluffy. Fill with one teaspoon of filling and refrigerate until completely cold.