

White Tea Macarons

Serves 8

Prep time : 15 minutes

Cooking time : 8 minutes

Ingredients :

250g white chocolate

250g caster sugar

6 egg whites

10g white tea

250g icing sugar

250g whipping cream

250g ground almonds



Preparation Directions:

Sift together the icing sugar and ground almonds. Heat caster sugar with a little water to 120°C (250°F). Whisk 100g egg whites into peaks and gradually add heated sugar. Mix in the rest of the egg whites with the almonds and icing sugar. Mix everything together with a spatula until the dough acquires an elastic consistency. With a piping bag, form small balls of dough (about the size of a £ coin) on sheets of parchment paper. Lightly tap the baking trays to get rid of any air bubbles. Leave for 15 minutes to allow dough to harden.

Cooking Directions:

Place baking sheets in an oven heated to 150°C (300°F) for 10 minutes. Meanwhile boil cream and tea together, strain through a chinois or fine mesh sieve and pour mixture over chocolate. Chill.

Serving Directions:

Detach macarons from the parchment while still warm. Beat the white tea and chocolate ganache and decorate the macarons.



IMEDEEN®

White tea possesses the same polyphenols and antioxidants as green tea. White tea is unique in that it is unfermented. After the young leaves are picked, they are steamed quickly and then dried to prevent oxidation. White tea is a key ingredient in IMEDEEN Prime Renewal™ skincare tablets.