



Recipe by Justin North, Bécasse

SALTED CARAMEL MACAROONS

8 afternoon tea portions

INGREDIENTS

1 tin condensed milk
1 Tbsp SAXA sea salt flakes
125g ground almond meal
225g icing sugar
120g egg whites
60g sugar
2 vanilla pods, seeds only

DIRECTIONS

Submerge the unopened tin of condensed milk in a saucepan of water and boil for 4 hours.

Allow to cool and then transfer contents into a bowl. Add salt and mix, then place the mix into a piping bag. Set aside.

Pre-heat oven to 140°C.

In a bowl, sift the almond meal and icing sugar together.

In another bowl, beat the whites and the sugar, then add the vanilla and fold in.

Fold the sifted ingredients into the beaten egg whites, using a spatula to ensure the whites do not separate. Place mix into another piping bag and pipe onto a non-stick baking tray, leaving for approximately 15 minutes until a crust forms.

Bake in the pre-heated oven for 12-15 minutes.

Once cool, pipe the salted caramel mix onto half of the macaroons. When complete, top piped macaroon with remaining half of biscuits.



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