

## MANGO CURD MACARONS

(from the Bewitching Kitchen)

*for the shells:*

see [this post](#)

use just a little vanilla to flavor the shells

Separate a small amount of batter ( about 1/3 cup) and add green food color to it.

Add yellow color to the rest of the batter.

*for the filling:*

mango curd (you won't need the full amount)

1 cup pureed mango flesh

1/3 cup sugar

3 tablespoons fresh lemon juice

4 teaspoons cornstarch

Pinch of salt

3 large egg yolks

3 tablespoons cold unsalted butter, cut into small pieces

white chocolate ganache:

115 g white chocolate, coarsely chopped

35 g heavy whipping cream

1 tbsp unsalted butter

To decorate the shells with the heart-shaped swirls, place the small amount of green macaron batter inside a piping bag. No need to use a tip, you can cut a small opening so that it will release small drops. Pipe the shells with the batter tinted yellow. Right after piping, drop three dots of green batter on the edge of the shells, and run a line through them with a toothpick or a metal gadget for cookie design. Let the shells dry to form a skin and bake as you would normally do (see the link included).

Make the filling: Whisk the mango pulp, sugar, lemon juice, cornstarch and salt in a bowl. Whisk in the egg yolks. Place in a double boiler with water simmering underneath. Cook stirring gently until thickened, it should take only about 5 minutes due to the cornstarch. Remove from the heat and whisk in the butter a few pieces at a time until incorporated.

Strain the mixture through a fine-mesh sieve into a small bowl, pushing it through with a rubber spatula. Press plastic wrap directly onto the surface to prevent a skin from forming. Refrigerate until completely set, at least 4 hours.

Make a white chocolate ganache by placing the chocolate in a bowl and pouring over it the heavy cream heated to almost boiling (bubbles forming at the edges of the pan). Let it sit for a few minutes, swirl gently to dissolve the chocolate, add the butter and mix. Let it cool to room temperature, then add to it 1/3 of a cup of the mango curd. Mix well and refrigerate for several hours before filling the shells. If desired, you can whip the mixture before doing so.