

***PISTACHIO MACARONS***  
*(from the Bewitching Kitchen)*

basic macaron recipe

Divide the batter in 3 portions. 3/4 will be dyed very light green (I used Sugar Art Master Elite Kiwi); the remaining will be divided in two small portions, and dyed darker green (I used Artisan Accents Forest Green), and coral (I used Sugar Art Master Elite Flame). Place the light green batter in a regular piping bag fitted with your favorite tip. Place the other colors in small piping bags, no tips needed. Cut a small opening right before using.

Pipe a slightly smaller shell than you need using the light green batter. Make about 6 shells and stop. Immediately use the other two colors to make your chosen designs. Continue piping until you use all the batter. If you have leftovers of any color, just pipe small macs or donut macs to use them up. Bang the tray very gently to release bubbles and bake.

*for the pistachio ganache:*

150 g white chocolate, cut in small pieces

40 g heavy cream

2 tablespoons pistachio paste

tiny amount of green food color (optional)

Bring the heavy cream to a gentle boil in a saucepan. Add to the chocolate together with the pistachio paste, and whisk until melted. You might need to use the microwave very briefly. Add green food dye if you like. Leave it at room temperature or in the fridge for a couple of hours, then whip lightly with a handheld mixer. Use to fill the shells.