

LEMON-BUTTERCREAM MULTICOLOR FILLING

120g butter, softened
320g powdered sugar
zest of 1/2 lemon
1 tsp lemon juice
pinch of salt
heavy cream to adjust consistency

Whisk the butter for 30 seconds or so, then add all other ingredients except the heavy cream. Whisk until the sugar is fully dissolved, then adjust the consistency with heavy cream. Divide the buttercream in 5 or more little bowls, add gel color to each bowl. Place lines of buttercream in different colors over plastic wrap, then roll them together as a little sausage. Cut one end and place the roll inside a piping bag with a star tip. To assemble the macarons, add a circle of buttercream and a small dollop of seedless raspberry jam in the center.