

## **LEMON MACARONS**

*(filling slightly modified from Indulge with Mimi)*

for macaron shells, use [this recipe](#)

Divide the batter in two, dye one portion yellow, one portion green. Pipe shells starting with one color and piping the other in the center.

*for the curd:*

zest of two lemons  
76 grams lemon juice  
2 eggs  
50 grams butter, unsalted  
180 grams granulated sugar

*for the buttercream:*

60 grams butter  
160 grams powdered sugar  
2 tablespoons lemon curd  
heavy cream to adjust consistency, if needed

Optional decoration: fondant lemon slices, painted with airbrush and pearl dust.

Make the curd: cream butter and sugar together until incorporated and lighter in color. Add the eggs and beat until incorporated, then add the lemon juice and whisk well. Transfer the mixture to a microwave-safe bowl and cook at 80% power for about 4 and a half minutes, stopping to stir gently every 45 seconds or so. The temperature should reach 180F to 185F. Remove from heat, immediately add the lemon zest and pass through a sieve to have a very smooth curd. Let it cool to room temperature with a plastic wrap touching the surface. Transfer to the fridge until needed for the macarons. It is perfect making one day in advance.

For the Lemon Buttercream: Use a hand-held electric mixer and whisk the butter until creamy. Add the other ingredients except the heavy cream, and whisk until creamy and smooth. If needed, add a bit of heavy cream to loosen the mixture. Pair shells of the same size and add a center of lemon curd, with a circle of buttercream all around it. Glue a lemon slice on top of the macaron using Royal icing. Keep the macarons in the fridge for 24 hours before serving.