

## Pistachio Macarons (French-style macaroons)

These light airy cookies are easy to make but difficult to get perfect. Don't let that deter you. These little guys are extremely addictive. Try using different kinds of nuts to vary the flavor or try using pistachio meal or flour (if you can find it) to help save you some time. This recipe was taken from Unforgettable Desserts by Dede Wilson



Makes 20-40 sandwich cookies

Ingredients	Weights	Measures
<i>Macarons</i>		
Shelled, unsalted, raw green pistachios, rubbed clean of papery skin	3 ounces	$\frac{3}{4}$ cup
Powdered Sugar, sifted	6 ounces	1 $\frac{1}{4}$ cups
Egg Whites	3 each	3 each
Salt	Pinch	Pinch
Granulated sugar	2 ounces	$\frac{1}{4}$ cup

<i>Filling</i>		
Powdered Sugar, sifted (if needed)	4 $\frac{1}{2}$ ounces	1 cup
Shelled, unsalted, raw green pistachios, rubbed clean of papery skin	1 ounce	$\frac{1}{4}$ cup
Butter, unsalted, room temperature	3 ounces	6 tablespoons
Almond extract	To Taste	$\frac{1}{4}$ teaspoon
Vanilla extract	To Taste	$\frac{1}{4}$ teaspoon

1. Line 2-4 sheet pans with parchment paper.
2. Pulse the pistachios in a food processor a few times to get them broken up, then add the powdered sugar and grind as finely as possible. Sift through a very fine strainer. Repeat 2-3 more times to get the pistachios as fine as possible. Remember to always grind pistachios with powdered sugar to help dry them out and prevent making a paste.
3. Wipe your electric mixer bowl and whip attachment with vinegar. Place the egg whites in the bowl and whip until frothy and while whipping on medium to medium-high, slowly add in the granulated sugar and salt to create a stiff peak meringue.
4. Fold the pistachio powder into the stiff peak meringue in 2-3 parts.

5. Using a piping bag fitted with a 806 round tip, pipe small mounds about 1 ¼ inches wide, leaving about 1" of space between each cookie. Allow to stand at room temperature for 1 hour.

6. Bake at 300-325 degrees F for about 12 minutes rotating the pans halfway through. Ideally, they should be smooth and gently domed; the insides will still be a little soft and moist and they should have developed a ruffled ring, or "foot," around the bottom of each cookie. Cool completely on the pans set on racks.

7. To make the filling, grind the powdered sugar and pistachios until very fine. Don't worry about sifting it this time around. In a mixing bowl or in the food processor add the butter and extract with the powder and mix until creamy and combined.

8. When the cookies are completely cooled, pipe about 1 – 1 ½ teaspoons of the filling (I recommend 801 or 802 round tip) on one cookie and sandwich with another cookie. Cookies can be served immediately or store for up to four days in an airtight container at room temperature.