



## VIP BBQ Blast Bash Experience

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### French Macarons Joe the Baker

#### Ingredients:

225 grams sugar

75 grams water

80 grams egg whites, pasteurized

225 grams powdered sugar

225 grams almond meal

80 grams egg whites, pasteurized

20 grams sugar

#### Directions:

Make an italian meringue with the syrup and egg whites.

Mix the dry good with those egg whites to form a stiff paste.

Fold the meringue into the almond base and pipe onto a silicone baking mat.

Allow a skin to form and bake at 300F for about 16 minutes.

Let cool completely and sandwich with desired filling.