



JO PRATT'S Pistachio & Raspberry Macarons

These are perfect to serve as an afternoon tea delight, as an impressive petit four after a posh dinner party or when you are in the mood for a slightly naughty but nice sweet treat.

Ingredients

- 100g — shelled unsalted pistachios
- 175g — icing sugar
- 2 — free-range egg whites
- green food colouring (optional)
- 4 tablespoons good-quality raspberry jam
- 2 tablespoons organic clotted cream

You will also need a piping bag with a 1cm nozzle and a couple of baking trays lined with non-stick parchment paper and lightly brushed with oil.



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Method

Preheat the oven to Gas Mark 3/170°C/fan 150°C.

Place all but about 15g of the pistachios in a food processor, sift in half of the icing sugar and blitz to fine crumbs. The rest of the pistachios can be chopped fairly finely and kept to one side.

In a large mixing bowl, whisk the egg whites until they form stiff peaks. Sieve in the remaining icing sugar and continue to whisk until the meringue becomes glossy. A minute should be fine.

Using a large metal spoon, fold the ground pistachios into the meringue with a few drops of green food colouring, if you are using it. Spoon into the piping bag and pipe twenty-four round blobs (about 4cm in diameter) on to a lined baking tray, leaving a small space between each. Add a little sprinkling of pistachios on top of half of the meringues. Now leave to stand for about 10 minutes to allow a 'skin' to form on top and prevent them from spreading too much in the oven.

Place in the oven and cook for 15 minutes, or until they are firm but not coloured. Remove from the oven and leave to cool. When cold, sandwich the macaroons in pairs with a little raspberry jam on one side and clotted cream on the other, making sure each pair has a pistachio-sprinkled top. Serve in little cake cases or on a plate. They will keep for a day or two once made.

Enjoy making and serving your
macaroons!