



#CoffeeBreak in France:

Dripkits & Macarons



ca. 20min



2 Servings

This #coffeebreak is inspired by a patisserie, where macarons on display are a cheerful sight. Their delicate meringue texture—crisp on the outside, but with a chewy bite on the inside—make for a delicious treat, but one that's notoriously difficult to perfect. Fret not! Simply warm up these macarons (made in France!) to bring a bit of elegance to your table. (2p: 7 dripkits + 12 macarons; 4p 14 dripkits + 24 macarons).

What we send

- 7 coffee Dripkits
- 1 pkg macarons ^{3,6,7,15}

What you need

- Your choice!

Tools

- choose your own cooking adventure!

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 50kcal, Fat 2g, Carbs 6g, Proteins 1g



1. Tear

Open outer package and remove **Dripkit**.
Hold Dripkit upright and tear off top strip.



2. Place

Open brewer and align bottom notches with the lip of the cup.
Secure brewer by placing blue end tab inside lip of cup.



3. Pour

Slowly fill **Dripkit** to the top and let it drain completely. Repeat four times.
Enjoy your **freshly brewed cup of coffee!**



4. How to store & handle

Store in the refrigerator. Let macarons come to room temperature for 10 minutes before enjoying.



5. Macarons & cafe au lait

If you take your coffee with a touch of milk, you might try a cafe au lait for a change. French for 'coffee with milk,' it's exactly that. The extra effort of warming the milk before adding to your coffee pays off big time. You get the creamy benefits of milk, and your brew stays hot longer. A perfect drink to enjoy with a plate of macarons!



6. Make them fancier!

Even the simplest of macarons bring the fancy factor. But, if you're planning on using them to entertain, you might want to add a semi-homemade touch. Simply melt your favorite chocolate-white, dark, or milk! Take the macarons for a dip in the chocolate and then cover with toasted coconut, sprinkles, or chopped nuts!