



Ready-Made French Macarons

Add a Sweet Treat to Your Box!



2 Servings

We're transporting you to a Parisian cafe with this ready-to-indulge treat, assorted macarons! Macarons are almond meal-based cookies with a soft filling. They are an absolute delight to eat but are tricky to master from scratch—even for pastry chefs! We sourced the most delicious macarons made in France, so all you have to do is enjoy. It doesn't get much sweeter than that! (2p plan, 24 macarons; 4p plan, 48 macarons)

What we send

- 2 pkgs macarons ^{3,6,7,15}

What you need

Tools

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 100kcal, Fat 4g, Carbs 12g, Protein 2g



1. How to store & handle

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



2. 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!



3. 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!



4. Break out the bubbly!

Champagne and macarons are a perfect pairing for an evening celebration. We like to sip semi-dry champagne with our sweet and fruity macarons. When picking out your bubbly, it's best to pair the sweetness of your macaron with the sweetness of the champagne.



5. Macarons al a mode!




These macarons are a *delightful* treat on their own, but we love the contrast of the sweet cookie with ice cream! Break a macaron (or two) into pieces and sprinkle it on top of a bowl of your favorite ice cream, or sandwich a scoop of ice cream between two macarons for an unforgettably fancy ice cream sandwich.



6. Food history!

Even though France gets the credit for macarons, it is widely believed that Catherine de'Medici introduced the sweet treat when she brought them from Venice during the 16th century. The subsequent widespread popularity of the elegant treat in France cemented the macaron in the center of French food traditions.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**