

DINNERLY



Ooooh la la: Ready-Made French Macarons



under 20min



2 Servings

If a magical 'make it fancy' button existed, it would look like a macaron. But, these sweet treats aren't as innocent as they look—they can terrorize even pro pastry chefs. We love a tasty dessert, but not if it means we have to measure humidity levels! No thanks! Scratch-made macarons are not our style, but store bought ones definitely are, especially when they're made in France. (2p plan - 12 macarons; 4p plan - 24 macarons)

WHAT WE SEND

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

WHAT YOU NEED

- sugar or spice or anything nice!

TOOLS

- choose your own cooking adventure!

ALLERGENS

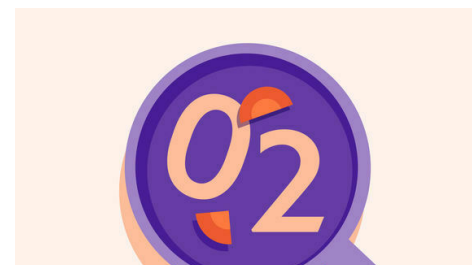
Egg (3), Soy (6), Milk (7), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING



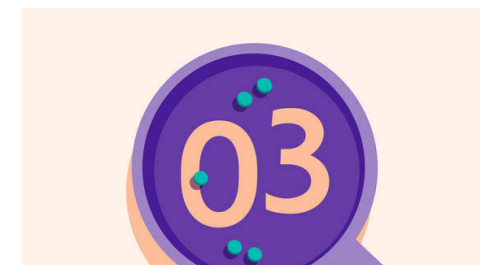
1. How to store & handle

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



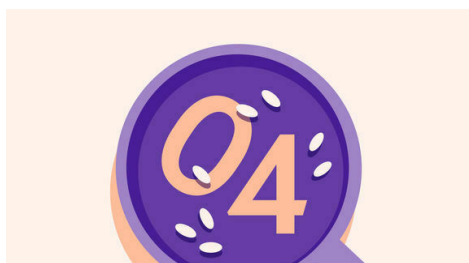
2. Macarons & cafe au lait

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!



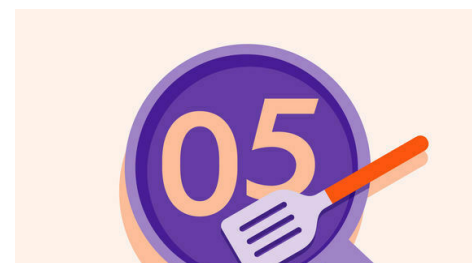
3. Make them fancier!

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!



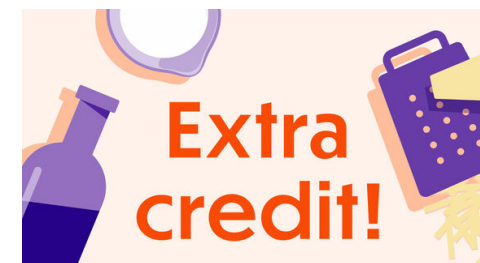
4. A Tower of Macarons!

You *could* break out the royal icing and a styrofoam cone and get gluing to recreate the Eiffel Tower, oooooor you can hack a tower by using a tiered cookie stand. Pile high with colorful macarons!



5. A Salted Caramel Dip!

Heat 1 cup sugar in a small saucepan over medium-low until melted. Once the hot sugar turns a golden-brown, carefully (it will bubble! And is hot!) add 3-4 tablespoons of butter, whisking off heat until combined. Drizzle in a touch of heavy cream. Leave it there or add 1-2 teaspoons of your favorite coarse sea salt. Take the macarons for a dip!



6. Food History 101

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.