

## Matcha White Chocolate Macarons

### Matcha Macarons

105 grams sugar  
105 grams egg white  
138 grams almond flour  
125 grams powdered sugar  
1/8 tsp **Tenzo matcha**

### Matcha Ganache

170 grams white chocolate  
60 ml heavy cream  
2 tsp **Tenzo matcha**

### Buttercream

Butter 258 grams  
Powdered sugar 125 grams

#### *Macarons:*

- Sift and combine almond flour and powdered sugar.
- Add egg whites to a large bowl and whisk until frothy.
- Slowly add caster sugar until dissolved.
- At soft peaks, add green food coloring.
- Whisk until stiff peaks , then mix in dry ingredients.
- Pipe Macarons in a piping bag with a Wilton tip 12.
- Allow to dry.

#### *Ganache:*

- Put white chocolate chips in a heat proof bowl.
- Heat heavy cream and then mix in matcha powder.
- Pour matcha cream in chocolate chips and mix until incorporated.

#### *Buttercream:*

- Add cooled matcha ganache and whisk.
- While whisking add butter and powdered sugar until incorporated.

