

Matcha Green Tea Macaroons with Absinthe Filling

Shells:

1 cup finely ground almonds (Red Mill)
1/3 cup egg whites (place egg whites in refrigerator for 48 hours to age)
1 7/8 cup powdered sugar
1/8 cup sugar
1 tsp aniseed, finely ground
1/2 tsp matcha powder
Small amount green food coloring

Mix the ground almonds, powdered sugar, aniseed, and matcha powder. Whip the egg whites till frothy. Slowly add the 1/8 cup sugar. Beat till stiff peaks form. Slowly fold the dry ingredients into the egg white mixture. Add food coloring. Place parchment paper on the cookie sheets. Spray lightly with oil. Put 1 tsp of batter for each cookie on the parchment paper. Tap the cookie sheet on the counter to remove any air bubbles. Let rest for 1/2 hour to dry out the surface of the cookie. Set oven at 325. Turn down oven to 300 when placing the cookies in the oven. Bake for 10 minutes rotating the cookie sheets half way through. Bake till slightly golden.

Filling:

7 tbsp sugar
2 large egg whites
12 tbsp butter
3-4 tbsp absinthe

Slightly mix the egg whites. Stir in the sugar. Place the egg whites and sugar mixture in a heatproof bowl over a pan of gently simmering water. Beat on medium speed until all the sugar is dissolved. Remove the mixture from the heat and continue mixing until it more than doubles in volume and comes to room temperature. Add the butter in 3 batches, mixing completely after each addition until it has a mayonnaise-like consistency. Add the absinthe. Fill the cooled shells.

Submitted by Sandy J.