

## INGREDIENTS:

• <b>RAFLESIA</b> flour	100 gr
• Egg whites	80 gr
• Granulated sugar	80 gr
• Powdered sugar	100 gr
• Salt	to taste
• Vanilla powder	to taste
• Food coloring	as needed

## MERINGUE INGREDIENTS:

• Granulated sugar	60 gr
• Water	15 gr
• Egg whites	42 gr
• Unsalted butter (room temperature)	200 gr
• Powdered milk	45 gr



## HOW TO MAKE MACARON:

1. Whisk the egg whites and a pinch of salt using a mixer at high speed. Gradually add the granulated sugar until the egg whites are fully expanded and form stiff peaks.
2. Sift in the powdered sugar, all-purpose flour, and vanilla powder into the egg white mixture. Mix until the batter is smooth and slightly runny.
3. Add food coloring to your desired shade, mix until well combined, and then transfer the mixture to a piping bag. Pipe small circles (about 2 cm in diameter) onto a baking sheet.
4. Bake in the oven at around 150°C for approximately 20 minutes.

## HOW TO MAKE MERINGUE:

1. Boil the water and granulated sugar until it reaches a boil.
2. Whisk the egg whites until stiff peaks form, then gradually add the boiling sugar syrup while continuing to mix until the mixture cools.
3. Add the unsalted butter and mix until smooth.
4. Add the powdered milk and mix until well incorporated, then transfer to a piping bag.

**Yields 24 pieces.**

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

