

80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level

The exquisite French delicacy, macarons, have taken the world by storm with their delicate, airy texture and mouthwatering flavors. With their popularity on the rise, bakers and pastry enthusiasts are constantly looking for new ways to innovate and elevate this beloved treat.

In this article, we bring you 80 fanciful shapes, flavors, and colors that will take your macarons to the next level. From classic combinations to creative twists, these ideas will help you create macarons that are not only visually appealing but also bursting with unique flavors.

Shapes:

1. Heart-shaped Macarons: Perfect for Valentine's Day or anniversaries, these adorable macarons are sure to melt hearts.



Macaron Fetish: 80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level

by Kim H. Lim-Chodkowski (Kindle Edition)

★★★★☆ 4.2 out of 5

Language	: English
File size	: 24676 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
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2. Star-shaped Macarons: Add a touch of magic and whimsy to your macarons by shaping them into stars. Ideal for birthdays and themed parties.

3. Animal-shaped Macarons: Transform your macarons into cute animals like pandas, rabbits, or even unicorns! Kids and adults alike will adore these charming treats.

4. Geometric Macarons: Experiment with various geometric shapes like triangles, squares, or hexagons to give your macarons a modern, trendy appeal.

5. Flower-shaped Macarons: Bring the beauty of nature to your macarons by shaping them into delicate flowers. Perfect for springtime or elegant celebrations.

Flavors:

1. Salted Caramel Macarons: A classic flavor combination that never disappoints. The sweet and salty notes create a perfect balance of taste.

2. Matcha Green Tea Macarons: For the tea lovers out there, these macarons infused with matcha powder offer a subtle earthy flavor and vibrant green color.

3. Lavender Macarons: Indulge in the relaxing aroma and delicate taste of lavender. These macarons are perfect for a soothing afternoon tea.

4. Raspberry Rose Macarons: The romantic combination of raspberries and rose brings a burst of freshness and a touch of elegance to these macarons.

5. Pistachio Macarons: A nutty delight that adds crunch and richness to every bite. The subtle sweetness of pistachios makes these macarons a favorite.

Colors:

1. Pastel Macarons: Soft shades of pink, blue, and yellow create a dreamy and whimsical look that will transport you to a fairy tale land.
2. Rainbow Macarons: Go all out with a colorful assortment of macarons that will make any dessert table the star of the show.
3. Metallic Macarons: Give your macarons a touch of glamour by using shimmering gold or silver dust on the shells. Perfect for special occasions.
4. Ombre Macarons: Create a gradient effect with different shades of the same color. These macarons are not only visually stunning but also create a beautiful visual impact.
5. Black Macarons: Dark and mysterious, these macarons make a bold statement. Perfect for Halloween parties or elegant gatherings.

With these 80 fanciful shapes, flavors, and colors, you have endless possibilities to create macarons that suit any occasion or taste preference. Let your creativity run wild and explore the world of macarons like never before!



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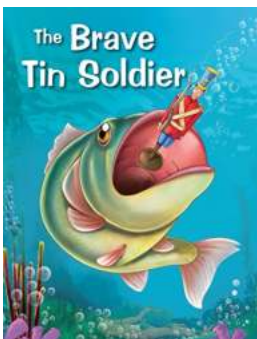
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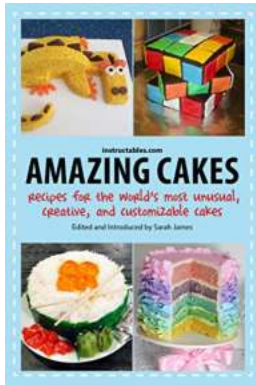


Have you ever seen those beautiful French macaron pastries in bakery windows and wished you could make them yourself? Now you can, with Kim H. Lim-Chodkowski's *Macaron Fetish*. Learn about the proper tools and ingredients for making macarons at home, followed by simple starting recipes like vanilla and coffee. Once you've gained your confidence, you can try out more complicated recipes. Here are recipes for all audiences, from children to connoisseurs. Tired of plain, round macarons? Make some cat-shaped pastries, or chicks and bunnies for Easter! Find the salted caramel too hum-drum? Test a muscat wine buttercream or nori seaweed, cashew, and sesame macaron shell. Recipes range from basic flavors—dark chocolate—to complex mixtures of complementary ingredients—black sesame, white sesame, and salted butter cream—both sweet and savory, and all are easy to make. Other exciting flavor combinations include: Orange blossom water and candied ginger Balsamic vinegar and white chocolate Tabasco, espelette chili pepper, and dark chocolate Chanterelle mushroom and pecan Garam masala, turmeric, and tuna Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy!



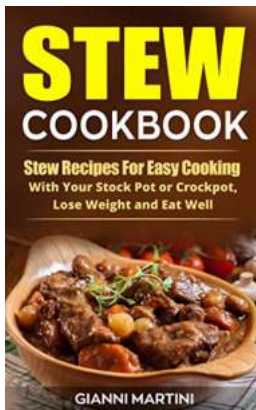
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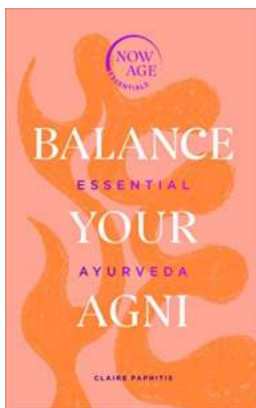
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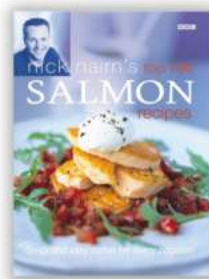
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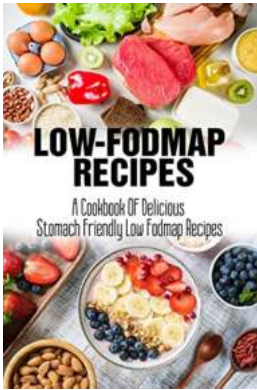
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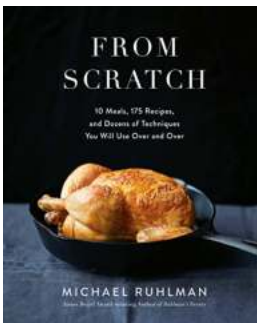
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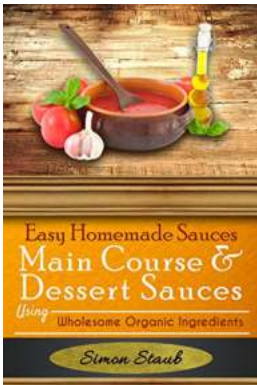
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