



## Macaroons

**ingredients:** makes around 60 macaroons

7 eggs • 250 g caster sugar • 2 teaspoons baking powder • 1 kg ground almonds 200 g fine semolina • Orange flower water • Icing sugar

### Preparation

Combine the eggs, caster sugar, baking powder, ground almonds and semolina in the R5 Plus cutter bowl to obtain a soft, even consistency.

If the mixture is too stiff, add a little orange flower water.

Preheat the oven to 180 °C (gas mark 4). Shape the mixture into balls, flatten and arrange on a baking sheet lined with baking parchment.

Sprinkle with icing sugar when nearly cooked.

Bake for 20-25 minutes until the macaroons are a light golden colour.