

TIMKEN-INSPIRED RECIPES



FRENCH MACARONS

For today's Timken-inspired recipe, we pay homage to the artistry of accomplished 18th-century French artist Nicolas de Largillière and his opulent painting, *Portrait of Marguerite de Sève, Wife of Barthélemy-Jean-Claude Pupil*. The bright colors and exceptional details in his masterpiece can only be reimaged through the delicate confections, **French Macarons**. These fashionable culinary luxuries, a result of exacting methods, are an elegant and decadent treat. We couldn't imagine this royal lady enjoying anything less.

FRENCH MACARONS

Yields 30-40 macarons

This recipe requires close attention to the detailed measurements and steps. Patience will be rewarded with the perfect macaron.

INGREDIENTS

Macaron Cookie:

Juice of half a lemon	1/2 teaspoon vanilla extract
3 large egg whites, room temperature	2 drops gel food coloring, color of choice
1/4 teaspoon cream of tartar	1 1/2 cups powdered sugar
1/4 cup granulated sugar	1 cup almond flour

Buttercream Filling:

3 large egg yolks	Pinch of salt
1/4 cup sugar	1/2 unsalted butter, softened and cut into pieces
2 Tablespoons milk	
1 teaspoon pure vanilla extract	

DIRECTIONS

Separate egg whites from egg yolks into two bowls and set aside. Place egg yolks in the fridge and leave out egg whites to come to room temperature.

Cut two sheets of parchment paper to fit into two rimmed baking sheets. Trace 1-2-inch circles in rows on the parchment paper, leaving a 1/4-inch space between circles. Flip over paper, placing traced-side down on the baking sheets and set aside.

In a food processor, pulse granulated sugar for one minute. Pour sugar into a small bowl and set aside.

Place almond flour and powdered sugar into the food processor and pulse for one minute to create a fine powder. Set aside.

Once egg whites are at room temperature, wipe down medium glass or metal mixing bowl and egg beaters blades with lemon juice to eliminate any oils. Add egg whites, cream of tartar and 1/3 of sugar to the mixing bowl and beat on medium high speed until foamy. Add another 1/3 of sugar and beat on high until the egg whites form soft peaks. Add remaining sugar and beat on high until egg whites are glossy and form stiff peaks; the peaks won't curl when the beaters are removed. Fold in vanilla extract and food coloring into the egg white mixture and set aside.

Pour almond and powdered sugar mixture into a sifter and sift three times. With a spatula, fold the mixture into the beaten egg whites and continue folding until the almond flour is fully incorporated, shiny, and the consistency of honey. The batter is finished mixing when a figure 8 can be formed with the batter (by using the spatula) without the batter breaking.

Place a small amount of batter under each of the parchment paper corners to keep the paper from sliding. Press parchment paper onto the baking sheets and set aside.

Place a medium tip on a piping bag and place the empty bag in a large glass, folding the top over the rim of the glass. Gently pour the batter into the piping bag. Place the tip in the middle of the traced circles and pipe the macaron batter, leaving approximately 1/4 inch from the circles' edge. When finished, hold the baking sheet with both hands and firmly bang the baking sheets on the counter. Repeat several times to pop the air bubbles in the batter. With a toothpick or sharp tipped knife, pop any remaining air bubbles. Repeat with second baking sheet of macaron batter.

Let the piped macarons cure uncovered, until a "skin" is formed on the surface, approximately 40-60 minutes. The surface will feel dry to the touch.

At the end of the curing time, preheat oven to 300°F.

Bake macarons for 14 minutes. Cool shells on the baking sheets for 15 minutes before removing the parchment paper and transferring shells to a cooling rack.

While the macaron shells are cooling prepare the buttercream filling by beating egg yolks in a medium bowl until the egg yolk mixture is thick and a pale yellow color. Set aside.

In a small saucepan, warm the milk and sugar over medium low heat. Cook until sugar has dissolved, stirring occasionally, for approximately 2-3 minutes. Immediately remove from heat and while mixer is running, pour milk and sugar mixture into beaten egg yolks. Beat until fully combined and mixture has cooled to room temperature. Beat in vanilla extract and pinch of salt. Slowly add butter, several pieces at a time, and beat until buttercream is light and butter is fully incorporated.

Fill a piping bag (with medium tip) with the buttercream and pipe buttercream onto a shell, leaving a 1/4-inch space from the edges. Top with another shell to make a sandwich and gently press together, being careful not to exert too much pressure that would crack the shell. Repeat with remaining shells and buttercream.

Place finished macarons on their sides in a sealed container and refrigerate for at least three-four hours before serving.