

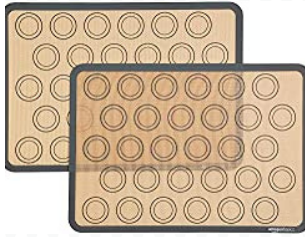


# MACARON ESSENTIALS

*These are the items I use or recommend to create macarons*

1

## Silicone Sheet



I like the thin margin coupled with the double line guide for piping  
11-5/8" x 16-1/2"

2

## Silpat



Silpat is the original, high quality non-stick sheet if you want to splurge  
Silpat 11-5/8" x 16-1/2"

3

## Piping Tips



We have used the same Ateco piping tips since Belle Kitcher opened in 2015  
Ateco #804 SS Plain Pastry Piping Tip

4

## Gel Dye



I started off with this Americolor student kit. It's a fun selection if you plan to use food color in the future. Otherwise, a single gel dye will do the trick for class.  
Americolor Student Kit Soft Gel Paste

5

## Bowl Scraper



Bowl scrapers are often more handy and flexible than spatulas.  
Ateco Bowl Scraper

6

## Piping Bags



In the bakery, we use disposable piping bags that come in rolls of 100. An 18" bag will be great for macaronage and buttercream and is reusable : )  
Ateco Decorating Bag, 18" Reusable

7

## Sheet pan



A good sheet pan will not bend in the oven. Look for ones that are wrapped on the edge. These Nordicware pans are great but I often find fantastic sheet pans on my local, discount homegoods store.

8

## Scale



Macaron recipes are precise and sometimes a few grams off can make a difference. I have been using this basic scale for a few years and love it. It can manage the weight of most recipes and easily tares out to 0.

## Substitutions

*There are plenty of substitutions - here are some: common and not so common ones that work well...*

*silicone sheet - parchment paper*

*piping bag - zip lock*

*scraper - spatula*

*piping tip - zip lock*

*oven - air fryer - yes I have done it : )*

*almond flour - pecan or hazelnut, same wt*

*heavy cream - milk or half and half*

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