

# Green Tea Macarons with Green Tea Chocolate filling

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-green-tea-mousse-recipe>

## Ingredients:

- 6 3/4 tablespoons heavy cream
- 3 1/8 ounces chocolate white cooking, finely chopped/ shredded
- 3 teaspoons matcha green tea powder
- 3 drops green tea paste, optional
- 5 1/4 tablespoons egg white I use aged leftover egg whites
- teaspoon meringue powder skip it if you don't purchase it
- 9/16 cup caster sugar
- 1 1/8 cups icing sugar
- 7/8 cup almond flour
- 2 teaspoons matcha green tea powder
- 1/4 teaspoon matcha / green tea paste, optionally you can replace with green color gel, optional

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 75 grams
3. Cholesterol: 40 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 9 grams
8. Sodium: 50 milligrams
9. Sugar: 66 grams

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