

Macaron shells:

170g ground almonds	Combine & sift		Mix ½ sugar/almond into meringue; fold in rest until lava-like texture	Pipe into 1 ½ inch circles; tap on counter, then rest for 30 min	Place onto preheated tray; bake for 15min	Cool for 10 min; transfer to wire rack to cool completely
300g powdered sugar						
180g room temperature egg whites	Whip eggs; slowly add sugar; continue whipping to medium firmness	Add vanilla, continue whipping until stiff peaks				
160g granulated sugar						
1tsp vanilla paste						
				Preheat oven to 300°F; preheat baking tray		

Filling:

1cup whole milk	Mix & heat	Remove bean & heat; add ½ milk mixture to egg, then add the rest & butter	Place in ice bath for 30min, stirring occasionally
½ vanilla bean, seeds scraped			
1/4 cup sugar			
3 large egg yolks	Mix until pale yellow		
1tbsp sugar			
1tbsp flour			
1tsp butter			