

FW

OILY MACARONS

Prevention & Troubleshooting Checklist

Common Causes: Oily almond flour, overmixing, warm meringue, high oven temp

Prevention: Fresh almond flour, proper storage, correct folding technique

Prevention: Cool meringue to 20-25°C, use oven thermometer, check cocoa powder fat %

TROUBLESHOOTING CHECKLIST

Run through this checklist if dealing with oily macaron shells:

■ Check Your Almond Flour

- Pour almond flour into a bowl and inspect for clumps
- Test: Press between fingertips – good flour falls apart, oily flour sticks together
- Look for yellowy color or chemical smell (sign of rancidity)
- ■ Almond flour appears fresh and fine-grained
- ■ If oily: Oven dry at 70°C for 15 minutes (stirring every 5 min) OR start a new bag

■ Review Your Macaron Process

- ■ Meringue cooled to room temperature (20-25°C / 68-77°F) before folding
- ■ Folded correctly to avoid overmixing – batter flows like lava when piped
- ■ Folding time kept minimal (don't over-work the batter)
- ■ No heat introduced during macronage (folding) stage

■ Check Cocoa Powder (if making chocolate macarons)

- ■ Cocoa powder fat content is 10-12% (check packaging)
- ■ Using correct quantity (not adding extra)
- ■ Good quality cocoa powder from reliable source

■ Monitor Oven Temperature

- ■ Using an oven thermometer to verify internal temperature
- ■ **Conventional oven:** 300-325°F (150-160°C)
- ■ **Fan oven:** 280-305°F (130-140°C) — reduce by 20°C from conventional
- ■ Temperature consistent throughout baking
- ■ If oily: Increase oven temperature by 5°C (10°F) for next batch

ALMOND FLOUR STORAGE (PREVENTION)

Short Term	Cool, dry cupboard in sealed container/bag
Long Term	Airtight container in refrigerator
Best Practice	Store in fridge after opening
Before Using	Check for clumps, smell, or rancid taste

OVEN-DRYING OILY ALMOND FLOUR (5 steps)

Step 1: Preheat oven — 70°C fan (90°C no fan / 195°F)

Step 2: Line baking tray — Use parchment paper for easy transfer

Step 3: Spread almond flour — In single, even layer

Step 4: Bake & stir — Stir every 5 minutes for ~15 minutes total

Step 5: Cool completely — On tray before storing in airtight container in fridge

*Forever Whisking — Oily Macarons Troubleshooting Checklist
Print and keep handy while baking!*