

Chocolate macaroon, dark chocolate ganache

Recipe for 30 macaroons



Description

Crunchy and rich macaroon with a dark chocolate.

Note

You can add an alcohol if you wish in your ganache.

Ingredients

Macaroons

- 110 Gr Almond powder
- 220 Gr Icing sugar
- 25 Gr Cocoa powder
- 120 Gr Egg white
- 50 Gr Sugar

chocolate ganache

- 150 Ml 35% cooking cream
- 125 Gr Dark chocolate
- 25 Gr Butter

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **295 F°**

Macaroons

The day before, separate the whites from the yolks and keep the whites at room temperature in an airtight container. In the food processor, put the almond powder and the icing sugar, mix it for a minute and pass it through a sieve. In the bowl of a kitchen aid mixer begin whipping the egg whites with a pinch of salt. Whip them until they get fluffy and start detaching from the sides of the bowl. At this stage add in the sugar and continue whipping for a few minutes until it thickens and gets shiny. Add the coffee extract and continue to mix briefly. Combine the egg whites with the remaining dry

ingredients by folding it with a spatula. Mix a little bit more rapidly in the end until you get a smooth, almost toothpaste like, texture. Fill a pastry bag lined with a small plain tip with this mixture. Pipe the mix into little discs on a baking sheet lined with parchment paper. Dry for 5 to 10 minutes and then bake for 12 to 15 minutes.

chocolate ganache

Boil the cream, pour it in three times on your chocolate, mix vigorously each time. Once the chocolate has melted, add the butter and mix with a hand blender. Place a piece of cling film directly on your ganache, place it in the fridge so that you can poach it to fill your chocolate macaroon shells. The next day, once it has reached the right temperature (soft), you can also whip it like a whipped cream.

You just have to use it once it is emulsified.

Bon appétit!