

Chocolate and Frangelico macaroons |

Recipe for 30 macaroons

Description

Macaroons with a smooth and crispy shell with a chocolate color and stuffed with a Frangelico cream liqueur.

Note

Keep your macaroons in the freezer in an airtight container to preserve their freshness. They will take a few minutes to defrost.

Ingredients

For the macaroons

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

For the Frangelico cream

- 150 Ml Cream 35%
- 10 Gr Honey
- 10 Gr Cocoa powder
- 125 Gr Dark chocolate
- 110 Gr Butter
- 25 Ml Frangelico

Preparation

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

Chocolate and Frangelico ganache preparation

In a small pot, bring the cream with honey to a boil. Add the cocoa powder, bring to a boil again. In a bowl, pour over the chocolate and wait for 30 seconds before stirring with a wooden spoon. Add in the butter and Frangelico and mix well. Keep refrigerated.

Macaroons preparation

The day before, separate the whites from the yolks and keep the whites at room temperature in an airtight container.

In the cutter, put the almond powder, the cocoa 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. 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.

To serve

Once your shells have cooled down, fill up with the Frangelico ganache.

Bon appétit!