

Mocaccino macaroon

Recipe for 4 persons



Description

A crunchy and rich macaroon infused with coffee stuffed with a rich chocolate mousse made with 65% cocoa dark chocolate!

Ingredients

Macaroons

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Sugar
- 2 Tsp Trablit (liquid coffee extract)

Chocolate mousse

- 205 Ml 35% whipping cream
- 125 Gr Dark chocolate

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **293 F°**

Macaroons

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 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 mousse

Melt your chocolate on a steam bath. Whip your cream with the help of a stand mixer. Once the chocolate is melted let it cool for 5 minutes. Incorporate 1/4 of the whipped cream into the melted chocolate with the help of a whisk or stand mixer. Once homogenous, add the rest of the whipped cream and mix gently with a spatula until completely combined. All that is left is to transfer the mix to a pastry pouch and garnish your macaroons.

Bon appétit!