

Pistachio macaroon, old-fashioned chocolate mousse

Recipe for 25 macarons

Description

Crisp green macaroon shells stuffed with pistachio cream.

Note

If you want to prepare the shells in advance you can keep your macarons in the freezer in an airtight container so they retain their freshness. They will take a few minutes to thaw.

Ingredients

For the pistachio cream

- 150 Gr Milk
- 150 Gr Cream 35%
- 4 Unit(s) Egg yolk
- 30 Gr Sugar
- 250 Gr White chocolate
- 4 Leaf(ves) Gelatin
- 15 Gr Pistachio paste

Chocolate mousse

- 90 Ml 35% cooking cream
- 150 Gr Dark chocolate
- 1 Unit(s) Egg yolk
- 180 Gr Egg white
- 30 Gr Sugar

For the macarons

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 3 Drop(s) Green food coloring
- 50 Gr Sugar

Finishing touches

- 6 Tbsp Dark chocolate ball

Preparation

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

Macaroon shell preparation

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 then pass it through a sieve. In the bowl of a stand 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 then in with a spatula. Mix a little bit more rapidly in the end until you get a smooth, almost toothpaste like, texture. Put this mixture in a pastry bag with a small plain tip. 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.

Pistachio cream preparation

In a bowl combine the sugar and the egg yolks and beat until light and fluffy. In a pot combine the milk, the pistachio paste and the cream then bring to a boil. Add the vanilla seeds and the pod. Slowly pour this hot liquid over the egg yolks stirring constantly. Return everything to the pot and place back on the stove. Cook until thickened, all while stirring. Pour hot liquid over white chocolate and gelatin and stir to combine. Set aside to cool.

Assembling the macaroons

After the macaroons have cooled, place a teaspoon amount of filling onto every other macaroon, making a sandwich closing with a second macaroon, twisting to close.

Chocolate mousse

Melt your chocolate in a double boiler. Bring the cream to a boil. Once the chocolate is melted, remove from heat and pour the warm cream over. Whip to mix.

In a bowl whip the egg whites until they form firm pics and add the sugar. Keep mixing. Add the yolk to the chocolate and mix. Fold the chocolate into the egg whites.

Pour into a bowl and let it cool down and rest in the fridge, ideally over night.

Garnish and plating

Pour the mousse into little glass mason jars and cover with crunchy chocolate little balls. Serve with a pistachio macaroon.

Bon appétit!