

Choco coco macarons

Recipe for 12 Tapas

Description

Delicious macarons stuffed with chocolate ganache, topped with shred coconut.

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 shells

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Grated coconut
- 50 Gr Sugar

For the chocolate ganache

- 250 Ml Cream 35%
- 200 Gr Dark chocolate
- 50 Gr Butter

Preparation

- Preparation time **45.00 mins**

For the shells

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. 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 15 minutes and then bake for 12 minutes.

For the chocolate ganache

In a small pot, bring the cream to a boil. Pour over the chocolate and wait for 30 seconds before stirring with a wooden spoon. Add in the butter and mix it well. Keep refrigerated.

For the plating

Once your shells have cooled down, fill up with the ganache with a pastry pocket.

Bon appétit!