

Chocolate macaroon, raspberry and dark chocolate ganache

Recipe for 12 Tapas



Description

Crunchy and rich macaroon with a dark chocolate and raspberry stuffing.

Ingredients

Macaroons

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

Raspberry chocolate ganache

- 200 Ml Raspberry puree
- 200 Gr Dark chocolate
- 100 Gr 35% whipping cream

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.

Raspberry chocolate ganache

Bring the raspberry purée and sugar to a boil; pour a third of it onto the chocolate, mix, pour another third, mix again and pour the rest. Always mix vigorously to incorporate with a spatula. When the chocolate is melted, add the cream and mix again. Place plastic wrap directly on top and transfer to the fridge so you can use it later with a pastry bag to fill in your macaroons.

The next day you can always leave it for few minutes to bring it back at room temperature and whip it like a chantilly.

Bon appétit!