

Chocolate macaroon, stuffed with chocolate mousse |

Recipe for 30 macaroons



Description

Macaroons with a smooth and crispy shell with a chocolate color and stuffed with chocolate mousse.

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

Chocolate mousse

- 250 Ml Cream 35%
- 125 Gr Dark chocolate

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **310 F°**

Chocolate mousse preparation

Whip the cream like a chantilly and keep aside in the fridge.

Melt the chocolate in a water bath, remove from heat and whip vigorously a quarter of the whipped cream that is in the fridge.

Gently fold the rest into the mix.

Pour in a pastry bag to easily fill in the macaroons.

Make sure your chocolate is at least at 54°C if not your mousse will become too hard.

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 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 14 to 15 minutes.

To serve

Once your shells have cooled down, fill with chocolate mousse

Bon appétit!