







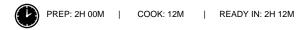
Irresistible Double Chocolate French Macarons Recipe

GABRIELLE BALINGIT

Ingredients

- 1 cup powdered sugar
- 1/4 cup fine almond flour
- 2 tbsp high quality cocoa powder
- 2 egg whites
- 1/2 tsp cream of tartar
- 5 tbsp granulated sugar
- 1 cup 70% cacao dark chocolate, chopped
- 1/2 cup heavy cream
- · Pinch of salt

Instructions



- 1. Preheat oven to 325 degrees F.
- 2. Prepare two baking sheets by lining them with silicone baking mat.
- To make the macaron shells: in a medium sized mixing bowl, sift together the powdered sugar, cocoa powder, and almond flour, making sure there are no clumps.
- 4. In a stand mixer, beat the egg whites, gradually increasing the speed. Add in the cream of tartar until foamy.
- 5. Slowly add in the granulated sugar, a little at a time. Beat on medium-high speed until you have stiff peaks.
- 6. Start folding in (not mixing) the dry ingredients in three additions using a rubber spatula. Make sure not to deflate the egg whites. Fold the mixture until smooth and not runny.
- 7. Prepare a pastry bag with a ½ inch circular tip. Fill the bag with the macaron batter.
- 8. Pipe batter into 1-inch circles, having at least 1 inch of space between each circle. Once piped, tap the baking sheets on the counter to release any air bubbles.
- 9. Let the batter sit at room temperature for at least 45 minutes or when the tops

- are no longer glossy.
- 10. Bake the macaron shells for 12 minutes. Remove from the oven and let cool for at least 20 minutes. Remove the shells gently and transfer to a cooling rack.
- 11. Match macaron shells that are the same size and set aside.
- 12. For the chocolate ganache: in a small to medium saucepan, pour enough water to cover a quarter of it and then bring to a boil. Place a smaller, heat-proof mixing bowl on top of it.
- 13. Add in the chopped chocolate into the mixing bowl and using a rubber spatula, stir occasionally until it melts.
- 14. Add in the heavy cream and stir until well incorporated and smooth. Add salt.
- 15. Take off heat and let cool completely before storing in the refrigerator.
- 16. Using a rubber spatula, fill a piping bag with the chocolate ganache.
- 17. Pipe chocolate ganache onto a macaron shell and sandwich with another shell.
- 18. Refrigerate overnight before serving.