



8 SERVINGS



132 MINUTES



277 CALS

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



PREP: 2H 00M | COOK: 12M | READY IN: 2H 12M

1. Preheat oven to 325 degrees F.
2. Prepare two baking sheets by lining them with silicone baking mat.
3. 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 1/2 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.