

Coffee and Chocolate Macarons Recipe

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Prep. time : 30 minutes

Cook time : 20 minutes

Ready in 50 minutes plus drying and cooling

Level : Advanced

Ingredients:

Macaron Shells

- Almond flour 110g (3.9oz)
- Powdered sugar 200g (7oz)
- Instant coffee powder 12g (3Tsp)
- Egg whites 110g (3.9oz)
- Sugar 80g (2.8oz)

Milk Chocolate Ganache

- Milk chocolate 300g (10.6oz)
- Double cream 150g (5.3oz)
- Butter 50g (1.8oz)

Directions

1. Line two large sheets with parchment paper. If you have nonstick silicone mats, use them instead of the paper.
2. Prepare two large piping bags and one 10mm (approximately 3/8") round tip.
3. Sieve almond flour and powdered sugar into a large bowl.
4. Add instant coffee powder inside and stir well.

5. Make French meringue from egg whites and sugar. Whisk egg whites to soft peaks and gradually add sugar. Continue whisking until you get firm glossy meringue.
6. Fold in dry ingredients using a silicone spatula until incorporated. The batter should be glossy and slightly runny, like a thick cake batter. If it is still dull and rather firm, continue mixing until you get the desired consistency.
7. Fill your piping bag fitted with 10mm (approximately 3/8") round tip with the mixture and pipe circles. If you don't have macaron silicone mat, you can use a template under your parchment paper or plain transparent silicone mat.
8. Leave macaron shells at room temperature to dry. When you lightly touch them with your finger, they shouldn't stick, but they should be dry. The amount of time you need to leave them will vary from 30 minutes to a couple of hours, depending on the humidity. If you have an AC or a fan that directly blows at your macaron shells, it will speed up the process.
9. Bake your macaron shells at 130°C (266°F) for about 20 minutes. Make sure to open the oven door every now and then to allow the moisture to escape.
10. Take your macaron shells out of the oven and let them cool.
11. To make milk chocolate ganache melt milk chocolate in the microwave and heat the cream. Gradually pour the hot cream over the chocolate, and stir until you get a glossy uniform ganache. Add softened butter and stir until it melts. Leave it at room temperature to cool down.
12. When your ganache cools down to a pipeable consistency, fill your piping bag fitted with 10mm (approximately 3/8") tip.
13. Remove macaron shells from the mat and assemble them two by two.
14. Pipe a blob of ganache on one shell and sandwich with another shell.
15. Put macarons in the fridge to set, preferably overnight.