



CHOCOLATE MACARONS

The success of macarons, an authentic obsession during the 2000s, seems to be thanks to the film “Marie Antoinette” directed by Sophie Coppola. They are not easy desserts to prepare... but the hard work can really pay off!



INGREDIENTS:

- 15 g** Emilia bitter cocoa powder
- 200 g** powdered sugar
- 125 g** almond flour
- 30 g** caster sugar
- 3** egg whites
- 1 drop** brown food coloring
- 120 g** Emilia extra dark chocolate
- 8 dl** cream
- 1 drop** marmalade flavoring



Difficulty
DIFFICULT



Preparation
85



Portion
8

1 For the cream: melt the crumbled chocolate in a double boiler, then add the butter and cream. Mix well with a whisk, until the mixture is smooth and homogeneous. Turn off the heat and let cool.

2 For the macarons: mix the cocoa, powdered sugar and almond flour using a mixer, blend for about ten minutes. Sift through a cheesecloth and pour into a bowl. In a separate bowl, beat the room temperature egg whites until very stiff, along with a pinch of salt and a drop of food coloring. Be careful to add the caster sugar in three steps, after the foam has appeared. Fold the sugar and almond mix little by little into the stiff egg whites, mixing with a spatula. The mixture should be smooth and shiny and should be smooth and compact like a ribbon when pouring the mixture with a spoon..

3 Line a baking sheet with parchment paper and pour the mixture into a pastry bag with a round nozzle. Create discs with a 3cm diameter: while baking they will expand so leave a few centimeters between the cookies. Shake the baking sheet lightly to flatten them, then let rest at room temperature for at least 20 minutes; they can also be left overnight. A thin crust will form that will help them expand better. Bake for 15 minutes at 150°. Take out of the oven

TIP

Macarons should be eaten immediately or stored in the refrigerator.



and let cool. If the macarons are done they will separate easily. Take the filling: place a spoonful of cream on a macaron and cover with a second, repeating the operation until all macarons have been filled.