

Mint-Chocolate Macaroons About 40 macaroons

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Equipment:

- 4 cooking sheets Si-Bake
- One electric mixer or a food processor
- One thermometer
- One pastry bag with a 8mm diameter socket
- One silicone spatula
- One pan
- One bowl

Macaroons' shells

Egg whites.....	2 x 67gr
Ground almond	200gr
Icing sugar	200gr
Caster sugar	200gr
Water	67gr
Coloring powder	very few

The Mint-Chocolate filling

Crème fraîche (Full cream).....	60gr
Chocolate	100gr
Mint leaves.....	10

Macaroons' shells

- Few hours sooner, **separate the egg whites from the yolk** and rest them at room temperature.
- **Sift the ground almonds** and the icing sugar. Save them.
- **Whisk 67 grams of egg whites** with your electric mixer. At the same time, **cook the syrup**. To do so, **mix the caster sugar and the water** in the pan and boil them until **110°C**. Continue to whip the eggs while adding the syrup.
- **Decrease the mixer speed** as the meringue is cooling down. Stop to mix when it reaches the room temperature.
- **Add the rest** of egg whites, the ground almonds, the icing sugar and mix the whole. Finally, add the coloring powder of your choice and **macaroon**. To macaroon, use your silicone spatula cutting and folding the mixture till it is really shiny and it has a ribbon-like consistency.
- **Fulfill your pastry bag**. Pipe disks placing the tip of your pastry bag at few millimeters of your Si-Bake baking sheets and in the center of one template. Make the whole sheet repeating this process.
- Bake for **12 minutes** at **140°C**.
- While the first sheet is baking, you can make a second one. Let each Si-Bake cooking sheet **cool down** before taking off the meringues.

The Mint-Chocolate filling

- In a pan, **cook the cream** while adding chocolate pieces and mint leaves.
- Once the chocolate is melted, **let the mixture cool down** and rest it for several hours in the refrigerator.
- Once the filling is cold, take off the mint leaves and **whip it** to make it smooth.

Assembly

- With a pastry bag full of the ganache, **garnish half of your macaroons' shells** before placing a second shell on the top.

