



CHOCOLATE ORANGE MACARONS

Prep 1 hour – Rest 1 hour – Oven 15'

Makes about 24 chocolate orange macarons – A little effort

For the macarons:

3 egg whites, at room temperature

30g caster sugar

200g icing sugar

125g ground almonds

4 tbsp cocoa powder

For the chocolate orange cream:

200g dark chocolate

50g butter

4 tbsp crème fraîche or cream

100g candied orange peel

1. Start by preparing the macaron shells. Beat the egg whites with an electric hand beater until they foam soft peaks, add the caster sugar and beat for another minute.
2. Sift the icing sugar, ground almonds and cocoa into a bowl. Add the stiffened egg whites and gently fold in with a silicone or wooden spoon. Don't vigorously stir the batter, instead, gently lift the mixtures into each other.
3. Fill the batter into a piping bag, mounted with a round tip. Pipe little discs, of around 3cm diameter, onto a baking tray, lined with baking paper or a silicone mat. The piping will leave a small 'tip' on each circle so, when they're all piped, give the tray 2–3 slams on a flat surface to flatten them.
4. Let the macaron shells rest for 1 hour before baking – this will harden their exterior, so that they create their iconic little foot when they rise in the oven.
5. While the macaron shells rest, prepare the filling.

6. Melt the chocolate and the butter, then take off the hob and pour into a bowl. Let the chocolate cool down for 5 minutes. Finely chop the candied orange peel and add to the chocolate together with the crème fraîche. Fold in so you get a smooth chocolate ganache. Put the ganache into the fridge, and remember to take it out at least half an hour before spreading onto the macaron shells.
7. Preheat the oven to 160° Celsius (best use an oven thermometer to make sure you get the temperature absolutely spot on). Bake the macarons for 12-14 minutes, until lightly golden.
8. Take out of the oven and let the macarons cool down completely before removing them from the baking paper. Spread the chocolate ganache onto a macaron shell, and top another macaron.
9. Keep in a tin in the fridge for up to one week.

