



PREP: 60 min
COOK: 20 min
SERVES: 18-20

Chocolate Ganache Vanilla Macarons Recipe

Macarons! They had their heyday just the same as cupcakes, and for good reason. These french fancies are completely worth the effort and we can't get enough of their creamy chocolate filling.

Ingredients

- 3 large egg whites
- 2 tbsp (40g) caster sugar
- 1/2 tsp Queen Organic Vanilla Bean Paste
- 1 1/4 cups (190g) icing sugar, sifted
- 1 cup (100g) almond meal, sifted

Ganache Filling

- 2/3 cup (120g) dark cooking chocolate, chopped
- 1/2 cup (125ml) cream
- 40g butter, softened

Method - Ganache Filling

STEP 1

Gently heat cream in a heavy bottom saucepan until gently simmering. Place chocolate in a bowl and pour hot cream over chocolate, stirring gently until smooth. Add butter and stir until silky and smooth. Chill for 30 minutes, then transfer mixture to a piping bag and chill again until ready to pipe onto macarons. If preparing ahead of time, remove from refrigerator 20 minutes before piping to ensure filling is smooth and easy to pipe.

Method - Macarons

STEP 1

Pre-heat the oven to 130C (fan-forced). Line two oven trays with baking paper.

STEP 2

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Method - Macarons

Using an electric mixer, beat the egg whites until soft peaks form then add the caster sugar and Vanilla Bean Paste and continue to beat until the sugar has dissolved. Test by rubbing a little between your fingers. If it is still grainy then it will need to be beaten for a little longer.

STEP 3

Transfer the egg white mixture into a large bowl and gently fold in half of the sifted icing sugar and almond meal. Fold through the rest of the icing sugar and almond meal.

STEP 4

Transfer the mixture into a piping bag fitted with a 1.5cm round tip. Pipe rounds (about 4cm wide) onto the baking paper leaving 2cm between each one.

STEP 5

Tap the trays on the bench to flatten the rounds a little then leave them to sit for 20 minutes.

STEP 6

Bake the macaron shells for 20 minutes. Leave them to sit on the trays for 5 minutes then transfer to a wire rack to cool completely

STEP 7

Turn half the macaron shells over and pipe a round of filling then sandwich together with another shell. Repeat with the remaining macarons.

STEP 8

Store vanilla macarons in an air-tight container in the fridge

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