

## MACARONS WITH DARK CHOCOLATE CLEMENTINE GANACHE

### INGREDIENTS

(Yield: 20-30 cookies)

1 ½ cups Powdered sugar  
1 ½ cup Almond flour  
4 lg Egg whites (divided)  
¾ cup Granulated sugar  
¼ cup Water  
A few drops food coloring,  
optional

### DARK CHOCOLATE CLEMENTINE GANACHE

3.5 oz Whipping cream  
3.5 oz Dark chocolate, chopped  
1 orange, zested

### DIRECTIONS

1. Line 2 baking sheets with parchment paper. Prepare a piping bag with a small round tip. Preheat oven to 275F. Sift together powdered sugar and almond flour in a medium bowl.
2. Over medium heat, in a saucepan fitted with a candy thermometer, bring water and sugar to a boil. Beat 2 egg whites in a stand mixer with the whisk attachment until foamy.
3. When the sugar syrup reaches 230F, remove from heat and slowly add the syrup to the whipping egg whites. Continue to beat the meringue for 8-10 minutes until stiff peaks form.
4. While your mixer is beating the meringue, add two egg whites to your almond flour/powdered sugar mixture and combine to make a paste. Add into the paste any food coloring gels or extracts (vanilla, orange flower water, etc.), if desired. Fold together the meringue and almond paste. You are done mixing when the batter drips slowly as you scoop it with a spatula. It should be shiny, gooey, and viscous as you see in the video.
5. Scoop mixture into piping bag and pipe into 1-inch circles on the parchment – lined baking sheet. (This is easiest if you trace 1-inch circles onto the parchment paper first.) Bake in the oven for 12-20 min until top is set and there is still slight movement in the cookie. Once cool, make cookie “sandwiches” with the ganache filling (recipe below).

### DARK CHOCOLATE CLEMENTINE GANACHE

1. Place chocolate in a bowl and put cream in a sauce pan over medium heat.
2. Once the cream has started to simmer, pour it over the chocolate. Allow to sit for a few minutes, then whisk to combine. Stir in clementine zest to finish.