

HAIGH'S

∞ CHOCOLATES ∞

Chocolate Macarons



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Makes about 25

INGREDIENTS

200g egg whites, about 6 eggs

400g icing sugar

50g Haigh's

Drinking Chocolate

225g blanched almond meal

100g Haigh's

Dark Chocolate Couverture

80ml full cream milk

METHOD

Preheat oven to 200°C.

Whip egg whites until very firm. Sift together the icing sugar and drinking chocolate and fold into the egg whites with the almond meal. Line baking trays with baking paper.

Using a piping bag and small nozzle, pipe the mix into small circles 2cm wide. Set the trays aside for 20 minutes until the macarons form a crust.

Place into the preheated oven, then once inside, turn it down to 130°C and cook for 25 minutes or until crispy. Allow to cool.

Gently melt the dark chocolate and milk in a small saucepan over a low heat. Allow to cool and set soft. Spread a little onto the bottom of one macaron and sandwich together with another.



Recipe by:
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Sous Chef


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