



## *Haigh's Chocolate Macarons*

**Preparation time:** 30 minutes | **Cooking time:** 20 minutes | **Serves:** 24

1 ¼ cups (200g) icing sugar  
¾ cup (75g) blanched almond meal  
¼ cup (25g) cocoa  
3 large egg whites  
¼ cup (55g) caster sugar  
1 teaspoon vanilla bean paste

**Ganache**  
**125g Haigh's Dark Chocolate Pastilles**  
½ cup (125ml) pouring cream



1. Combine sifted icing sugar, almond meal and cocoa together, stirring until well combined. Set aside until required.
2. Using an electric stand mixer, beat egg whites to soft peaks. Add sugar 1 tablespoon at a time, beating until mixture becomes smooth, thick and glossy. Add vanilla, beating until combined.
3. Remove mixing bowl from stand mixer and add almond mixture to the meringue, stirring until well combined. It is important to knock some of the air out of the mixture, but not completely. The mixture needs to be of a slow spreading consistency, so test by dropping a spoonful on a plate.
4. Place mixture into a piping bag and pipe into 3cm rounds 3cm apart on prepared baking trays or use a template. Tap the baking trays on the bench to help remove air bubbles and leave to stand for at least an hour. This allows the outside of the macaron mixture to dry out and form a delicate skin.
5. Preheat oven to 150°C (120°C fan-forced). Place prepared trays in oven, one at a time, for 20 minutes. Remove from oven and allow to cool. Repeat process with remaining tray.
6. To make the ganache, place chocolate in a small bowl and set aside. Heat cream in a small saucepan over a medium heat, bring to just below boiling point. Pour over chocolate stirring occasionally until it melts, making sure mixture is not stirred too much, to prevent splitting. Allow ganache to cool in fridge for 1 hour.
7. Place ganache in a piping bag and pipe dollops onto half the cooled macarons, sandwiching together with the remaining macarons.

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