

## Chocolate Almond Macarons (Sucre Cuit Method)

<http://userealbutter.com/2017/11/14/chocolate-almond-macarons-sucre-cuit-recipe/>  
based on [this recipe from Dessert First](#)

### macarons

200g almond flour or blanched almonds  
180g confectioner's sugar (powdered sugar)  
20g cocoa powder (I used Dutch-process)\*  
200g granulated sugar  
50g water  
150g egg whites, room temperature and divided into two 75 gram halves

### chocolate almond ganache

4 oz. bittersweet chocolate, chopped  
3 oz. cup heavy cream  
1/2 oz. (1 tbsp) unsalted butter, room temperature  
1/2 tsp almond extract

**\*NOTE:** If you don't want to make chocolate macarons, use 200g of confectioner's sugar and omit the cocoa powder.

**Make the macarons:** Double stack two baking sheets and line the top one with parchment paper or a silpat mat. Set aside. Prepare a piping bag (18-inch is easier as you only have to fill it once) fitting with a 1/2-inch wide plain tip. Roll the top collar of the bag down, twist the bottom of the bag above the piping tip and jam it into the tip (to keep stuff from oozing through as you fill the bag later). Place the bag tip side down in a tall glass and set aside.

Process the almond flour or blanched almonds, the confectioner's sugar, and the cocoa powder in the bowl of a food processor until finely ground. Sift the mixture through a sieve to remove any large pieces. Add 75 grams of the egg whites to the sifted mixture and fold in until combined. It will seem too dry at first, but keep working it as the dry ingredients will eventually absorb the egg whites and be uniformly thick and wet. Set aside.

Place the granulated sugar and water in a small saucepan. Mix so that all of the sugar is wet. Set the sugar over medium heat. When the sugar has dissolved (not all of mine did, but it's okay), attach a candy thermometer to the side of the pan or use an instant read thermometer. Allow the sugar syrup to boil without stirring. Your target temperature is 245°F if you are at sea level. If you live at 8500 feet above sea level like me, it's 228°F. If you want to get technical, the math is to reduce by 1°F for every 500 feet above sea level.

While the sugar is approaching target temperature, pour the remaining 75 grams of egg whites into the bowl of a stand mixer fitted with the whisk attachment (or use beaters on whip) and whip the whites to stiff peaks. Once at stiff peaks, turn the mixer off. When the sugar syrup is ready, remove it from the heat, turn the mixer to its lowest speed, and slowly pour the HOT sugar syrup in a stream down the side of the mixing bowl (if you pour it onto the whisk attachment, you will get spun sugar at best and a burn at worst). When all of the sugar has been poured into the bowl, turn the mixer on high and whip until the meringue is glossy, firm, and cool to the touch. I stop the mixer when the meringue is warmish and scrape the sides down to incorporate some of the sugar that coats the side of the bowl.

Fold a third of the meringue into the wet almond-sugar-egg white mixture. It will require a little muscle as the mixture is quite thick. Fold in the second third of the meringue until completely incorporated, then the last third of the meringue. The resulting batter should be viscous, yet still flow. Pour the batter into your prepared piping bag.

Pipe 1 1/2-inch discs of batter onto your baking sheet, leaving at least 1 1/2 inches or more between discs (they do spread). I find I get the best results when I pipe straight down and centered. There is usually a little peak at the center – that typically settles down as the batter rests. If it is too pronounced, you can dip your finger in water (shake off the excess) and tap it down. Once all of the macarons have been piped, rap the baking sheets on the counter a couple of times to disrupts any air bubbles. Execute the motion straight down and not at an angle or else you might shear the cookies while they are wet and deform them. Allow the cookies to sit for about 20 minutes until the tops of the cookies have formed a dry shell.

Preheat the oven to 320°F. Bake the cookies for 15 minutes, rotating the pan 180° halfway through the baking. [My own notes: For the 2/3 sheets, bake 9-10 minutes, rotate, then finish 9-10 minutes. For 1/2 sheets, follow regular instructions.] Remove the pan from the oven and allow the cookies to cool completely before removing from the sheet. Pair the cookies by size.

**Make the ganache:** Place the chocolate in a medium heatproof bowl. Heat the cream in a small saucepan until the edges begin to bubble. Remove from heat and pour over the chocolate. Let sit for a couple of minutes. Stir until smooth, then stir in the butter. When the butter is fully mixed in, stir in the almond extract. Allow to cool, stirring occasionally to keep it smooth (it will look like it is breaking, that's okay, give it a good stir). When the ganache consistency is thickened, but still fluid, pour it into a piping bag fitted with a 1/4-inch plain tip.

Pipe a little ganache in the center of the bottom of a cookie. Sandwich the ganache with a second cookie. Repeat for the remaining cookies. When the ganache has set, place the macarons in an airtight container and refrigerate 8 hours or overnight to “cure”. Bring to room temperature before serving. Eat within 2-3 days. Makes 2-3 dozen (depends largely on how many rejects and flops there are).