

## Chocolate Macarons

<http://userealbutter.com/2009/01/22/chocolate-macarons-recipe/>  
slightly modified from [Tartelette](#)

110 g blanched almonds  
200 g minus 2 tbsps powdered sugar  
2 tbsps cocoa powder (I used Dutch process)  
3 egg whites (about 100 g), aged a day, room temperature\*  
50 g sugar  
1 cup espresso ganache or chocolate espresso buttercream

\*Helen said I could use egg whites that have been in the refrigerator for 2-3 days or longer and I've used some as old as 4-5 days with equally good results. Just be sure to bring them to room temperature.

Pulse the almonds in a food processor until finely ground. Add the powdered sugar and cocoa powder and pulse until well-blended. Whip the egg whites until foamy and gradually add the granulated sugar while whipping until a shiny meringue forms (but not too dry). Add the almond mixture to the meringue and quickly incorporate the mixture into the meringue while taking care not to overbeat. You want to achieve a batter that flows and "ribbons" for at least 5 seconds. Pour the batter into a piping bag fitted with a large plain piping tip (Ateco 809 or 807) and pipe small rounds onto a baking sheet (Note to myself: use the darker baking sheets) lined with parchment paper. The rounds should be about 1 1/2 inches in diameter and at least an inch apart.

**Sea-level:** Let the macarons sit out for an hour to develop a hard shell. Preheat oven to 300°F. Bake for 8-10 minutes, depending on size.

**@8500 ft. (and my low humidity):** Let macarons sit out for 30-40 minutes until a hard shell develops. Preheat oven to 325°F. Bake for 14 minutes depending on size.

Let cool. Remove from parchment paper. Pipe chocolate ganache or buttercream onto a macaron and sandwich with a second macaron. Makes about 24.

### chocolate espresso buttercream

*adapted from Death by Chocolate by Marcel Desaulniers*

8 oz. semisweet chocolate, chopped  
2 oz. unsweetened chocolate, chopped  
2 tps instant espresso powder  
1 lb. unsalted butter, room temperature  
5 egg whites  
1 cup granulated sugar

Heat 1 inch of water in the bottom half of a double boiler over medium heat. Place 8 ounces semisweet chocolate, 2 ounces unsweetened chocolate, and 2 teaspoons

espresso powder in top half of double boiler. Allow to heat for 8 to 10 minutes, transfer to a stainless steel bowl and stir until smooth. Set aside until needed. Place egg whites and sugar in a Kitchenaid mixing bowl. Set bowl over 1 inch of water in a saucepan over medium heat. Whisk gently until mixture reaches 140°F. Remove from heat and set on Kitchenaid mixer with balloon whisk. Whisk on speed 4 until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon pieces. Mix to emulsify. Once desired consistency has been reached, fold in cooled chocolate until well incorporated.

### **espresso ganache**

*from Death by Chocolate by Marcel Desaulniers*

1 cup heavy cream  
2 tbsps unsalted butter  
2 tbsps granulated sugar  
8 oz. semisweet chocolate, chopped  
1 tbsp instant espresso powder

Heat the heavy cream, 2 tablespoons butter, and 2 tablespoons sugar in a 2 1/2-quart saucepan over medium-high heat, stirring to dissolve the sugar. Bring the mixture to a boil. Place 8 ounces semisweet chocolate and 1 tablespoon instant espresso powder in a stainless steel bowl. Pour the boiling cream over the chocolate and espresso. Let sit for 10 minutes, then stir until smooth. Keep at room temperature until ready to use.