

Chocolate Raspberry Macarons

<http://userealbutter.com/2009/03/08/chocolate-raspberry-macarons-recipe/>
based on the [pistachio macarons recipe](#)

macaron:

225g powdered sugar
125g almonds, blanched
25g sugar
red food coloring (about 5 drops)
100g egg whites (about 3)

In a food processor, run the almonds and powdered sugar until finely ground. Add a drop of food coloring at a time to the granulated sugar and whisk together until evenly colored (your sugar will be darker than the final macaron). Set aside and let dry (a few minutes). Whip egg whites until foamy, slowly add the granulated sugar, until they are glossy. Slowly fold the almond and sugar mixture into the whites with a wide spatula. The mixture should remain shiny and flow easily (hold a ribbon for ten seconds, I would say). Fill a pastry bag with the batter and pipe small rounds onto parchment lined baking sheets. Let the macarons rest for 20 minutes. Preheat the oven to 315°F (325°F at 8500 feet) and when they are ready, bake them for 12-15 minutes (12 minutes). Let cool, remove from the paper and fill with the ganache. Makes 35. If making small macarons (1-inch), bake for about 10 minutes.

chocolate ganache filling:

8 oz. (227g) semisweet or bittersweet chocolate
3/4 cup (180 ml) heavy whipping cream
2 tbsps (28g) unsalted butter
1 tsp almond extract
1/2 cup raspberries, halved and smooshed flat

Place the chocolate in a medium sized bowl. Set aside. Heat the cream in a medium sized saucepan over medium heat. Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for 5 minutes. Add the butter and stir with a whisk until smooth. Stir in almond extract. Let cool to room temperature. Fill a piping bag with the ganache.

Assembly: Pipe a dollop of ganache onto one macaron shell. Gently press a raspberry half into the center. Place the second macaron shell on top, making sure the ganache sticks to it. Repeat for the rest of the macarons.