

## Method:

1. Preheat oven to 160°C and line a baking tray with baking paper.
2. Sift together the icing sugar, cocoa powder, salt, and almond flour.
3. Pulse the mixture in a food processor 8-10 times to make the almond flour mixture super fine and to blend the ingredients together.
4. Whisk the egg whites on low to frothy consistency and slowly add to the icing sugar mixture in thirds.
5. Once the egg whites turn white and you can see some lines forming in the surface from the whisk, add cream of tartar, whipping on medium until soft glossy peaks form.
6. Add the vanilla to the meringue during the soft peak stage. Then continue whipping on medium-high until you get stiff peaks that start gathering and bunching on the inside of the whisk.
7. Add  $\frac{1}{3}$  of the icing sugar mixture to the meringue. Folding the spatula under the batter and around the edges and then cut through the center until icing sugar mixture is mixed in. Continue with the rest of the mixture and folding until homogenous.
8. Gently press the spatula on top of the batter while you turn the bowl to take out some of the air from the meringue. Continue folding around the outside edge until the batter forms a ribbon flows like lava. The meringue is ready when it forms a ribbon off the spatula and the batter that settles almost dissolves all the way back into the rest of the batter but still leave a bit of a line.
9. Pipe small rounds about 3cm in diameter, onto the lined baking tray.  
Drop the tray onto the table 5-6 times from about 7cm above the bench to release bubbles. Use a toothpick to remove big pockets of air trapped under the surface. Use a very small amount of water on your fingertip to smooth any rough spots.
10. Allow to dry, uncovered until a crust forms on the surface. About 30 minutes - 2 hours or until a dry film develops over the surface of the macaron.
11. Bake at 130°C for about 14-15 minutes or until lightly browned. If not quite brown baked, bake for an additional 1 minute. Cooled macrons should pull away from the baking paper without sticking. If they do stick, they are not baked enough. Allow to fully cool before removing from the baking paper and filling with ganache.
12. For the ganache  
Place all the ingredients into a heatproof bowl and microwave for one minute. Let sit for 5 minutes then whisk until smooth. Heat for another 15 seconds if not fully melted. Place into the fridge for 20 minutes then whisk until smooth. It should be the texture of peanut butter.
13. Start a 'production line' using the ganache to join two macaron ends together. Enjoy!



## Chocolate Macaron

### Ingredients:

- 50g almond flour
- 114g icing sugar.
- 7gm cocoa powder
- 60g egg whites (aged overnight in the fridge and brought to room temperature).
- $\frac{1}{8}$  teaspoon cream of tartar
- 28g caster sugar
- $\frac{1}{2}$  teaspoon vanilla extract
- 1 pinch salt

### Chocolate Ganache

- 60mls of pouring cream.
- 70g of milk, or dark chocolate (we used Melbas Dark chocolate).
- $\frac{1}{2}$  teaspoon of vanilla
- $\frac{1}{8}$  teaspoon of salt

### Equipment:

- Scales
- Stand Mixer | Food Processor
- Sifter
- Baking paper
- Piping Bag | 802 Round Piping Tip

