

Chocolate Macarons filled with jam

Recipe by Stefan Pauly

Baking Temperature 210°C for ca. 8 minutes

Ingerdients for ca. 30 macarons

200 g Marzipan
100 g Icing sugar (sieved)
18 g Cocoa Powder (good quality)
40 g Egg Whites

For the Filling:

100 g Raspberry Jam, seedless or Red Wine Jam
100 g Dark Baking Chocolate / Couverture

Preparation

1. Put all the ingredients into a bowl and mix all together with your hands.
2. Put all the mixture into a piping bag or if you don't have one then use a freezer bag. If you have a piping nozzle then put this in now. If you are using a freezer bag then cut ca. 0.5cm off a corner. Pipe ca. 3 cm large balls onto a tray lined with backing paper.
3. Dip the handle end of a wooden spoon into some oil (something neutral like sunflower oil) and make a hole in the macaron. This enables you to fill the macarons with jam. Bake in the oven for ca. 8 mins.
4. As soon as you have taken the macarons out of the oven gently use your wooden spoon again to make the hole again, taking care not to press right down to the bottom otherwise the jam will ooze out!
5. Gently warm the raspberry jam and either fill into a piping bag or a freezer bag. Pipe the holes full of jam.
6. Leave the macarons to dry for at least 1 hour.

7. Melt your dark chocolate and fill into a piping bag. Pipe a small circle on top of the jam, so as to seal in the jam into the macarons. This helps them to stay moist.

Alternatively you can use any type of jam you like!

KÜCHENSCHMIDE

