

CHOCOLATE ESPRESSO FRENCH MACARON FILLING

This is especially delicious in chocolate macaron shells! Pipe a ring of espresso ganache then another ring on top of that -- using a #7 Wilton cake decorating tip -- then pipe raspberry jam. Age the filled macs in the fridge for 48 to 72 hours. I still need to perfect the chocolate macaron shells – so stay tuned.

INGREDIENTS

Set 1

4 oz. Dove chocolate (15 pieces/squares)

Set 2

½ c. heavy whipping cream

2 tsp. light corn syrup

2 tsp. instant espresso granules

Set 3

1 ½ tsp. coffee extract

Set 4

1 T. unsalted butter, room temp.

Tools: small glass or stainless steel bowl, 1-cup measuring pitcher, small whisk, rubber spatula, 9 x 13 baking pan with rim, plastic wrap, #7 and #12 Wilton cake decorating tip, piping bag

DIRECTIONS

1. Finely chop the chocolate and place in the small bowl.
2. Pour a ½ cup of the heavy cream into the measuring pitcher. Add the 2 teaspoons of light corn syrup to the heavy cream.
3. Heat in the microwave just until the cream begins to boil.
4. Remove the cream from the microwave and add the instant espresso. Stir to dissolve completely.
5. Pour the 1 teaspoon of coffee extract over the chopped chocolate.
6. Pour the cream mixture over the chopped chocolate and let sit for 2 minutes.
7. Use a whisk to gently combine the mixture.
8. Add the soft butter and mix thoroughly.
9. Pour the ganache into a very clean 9 x 13 dish to cool quickly. Scrape the bowl with a rubber spatula, getting as much of the ganache as possible. Leave the spatula in the baking dish with the chocolate.
10. After 10 minutes, stir the ganache in the dish. You'll notice it is thicker.
11. After another 10 minutes, stir the ganache again. It is even thicker.
12. Continue to wait and stir at 10-minute intervals until the ganache is the consistency of a tub of soft chocolate frosting from the grocery store. At this point, it's ready to spoon onto a sheet of plastic wrap. The ganache should not be runny – it's a cross between marshmallow fluff and homemade frosting that is almost ready to apply on a cake.
13. Wrap the ganache and prepare a piping bag as demonstrated in this video.

Recipe courtesy Paula Quinene from PaulaQ.com.