



Chocolate Macarons with Coffee Ganache **Pastry Chef Kevin Shlappal, The Coffee House at University Circle**

Chocolate Macarons (makes 24) - For best results, measure ingredients by weight.

20g Cocoa Powder (3 Tbsp.)
115g Almond Flour (1 cup, plus 3 Tbsp.)
140g Powdered Sugar (1 cup, plus 2 Tbsp.)
100g Egg Whites (whites of 3 large eggs)
100g Sugar (1 cup, plus 3 Tbsp.)

Sift together the cocoa powder, almond flour, and powdered sugar. In a mixer fitted with a whisk attachment, whisk egg whites until foamy. Begin to add sugar 1 tablespoon at a time, whisking on high for about 10 seconds between each addition. Once all sugar is incorporated, whisk on high until whites form a glossy, medium peak meringue.

Fold the sifted dry ingredients, in two additions, into the meringue. Continue to fold the mixture until the batter is shiny and smooth.

With a pastry bag, pipe the batter into circles about the size of a silver dollar on a sheet tray lined with parchment paper.

Preheat oven to 275°. While the oven is preheating, the macarons need to dry. The best environment is at room temp with low humidity. In ideal conditions this process should take 15 -30 minutes. A warmer or more humid room, and the process will take longer. The macarons are ready when you can lightly touch them with a clean, dry finger and not stick to the batter.

Bake at 275° for 10 minutes. Rotate the tray/trays, and bake for an additional 10 min. Times and temperatures may vary depending on the oven. Cool macarons completely.

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The cooking show will air beginning at 6:00 p.m. on Sunday, September 6. To view the shows, go to facebook.com/universitycircle or youtube.com/universitycircleinc. Videos will remain on the Circle Connects webpage (universitycircle.org/circleconnects) in case you cannot make the start time.



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Coffee Ganache

200g Chocolate (7 oz.)
100g Heavy Cream (1/3 cup plus 1 Tbsp.)
8g Ground Coffee (1 Tbsp. plus 2 tsp.)
20g Corn Syrup (1 Tbsp.)

In a small pot bring heavy cream and ground coffee to a simmer. Add the corn syrup, stir to combine and remove the pot from the heat. Let the mixture infuse for about 15 - 20 minutes and then strain.

Pour hot cream mixture (reheat to a simmer if necessary) over chocolate. Let sit for 2 minutes before mixing. Stir ganache with a spatula, making sure everything is incorporated, and ganache is shiny and smooth.

Cover with plastic wrap, making contact with the surface of the ganache to prevent a skin from forming. Let rest at room temperature for a few hours. Ready to use when ganache is an even pipe-able consistency. Fill the piping bag with the ganache. Coat one side of a cooled macaron with the ganache, and top with another macaron to form a sandwich.

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