



Christmas macarons with Nutella® and apple ganache

Cookies & Biscuits | Mid-afternoon | Mid-morning | Christmas



For 15 portions

225 gr Nutella

Macarons ingredients:

55 gr of egg whites (1)
50 ml water
150 gr sugar
150 gr powdered almonds
150 gr icing sugar
55 gr egg whites (2)

Apple ganache ingredients:

50 gr apple compote
55 gr white chocolate
20 ml heavy cream

Christmas Macaron with Nutella® and apple ganache

Total preparation time: 45min + rest

MACARON PREPARATION



1. Start beating at low speed the first egg whites to form peaks.
2. Put the water and sugar in a pan. Bring to a boil until it reaches 117°C and pour it slowly over the egg whites.
3. Beat it until the meringue is cold.
4. Mix the icing sugar with the sifted almond powder and add the second egg whites, mixing until you have a firm dough.
5. If you want at this point you can add the dye, if you do not have it leave the dough as is.
6. Incorporate the meringue into the almond dough and mix vigorously until the dough is shiny and creamy.
7. On a baking sheet, with the help of a pastry hose, with a mouth of No. 8, make small dots of the same size.
8. Let this point dry until it sticks to the dough when you touch it with your finger.
9. Bake the macaroni at this point for 10 to 15 minutes, at 160 °C.
10. Allow to cool and remove from the paper.

APPLE GANACHE PREPARATION



1. Boil the cream and pour it on the white chocolate.
2. Blend with a blender to emulsify and add the apple compote.
3. Let cool completely for 1-2 hours and place in a piping bag.

PRESENTATION



1. Place a ring of Nutella around a macaron shell, leaving the center free where you will

place an apple ganache.

2. Cover with another macaron shell and repeated the process until all the macarons are finished;
3. Allow to cool before consumption in the refrigerator (max 1 hour).