

Heart-Shaped Macarons with White Chocolate-Pomegranate-Ganache

yield: about 25 macarons
 preparation time: 1h
 making time: 17 min



Ingredients:

For the macaron halves:

- 145g almond flour*
- 230g powdered sugar
- 122g egg whites (i.e about 3 egg whites)
- 42g sugar
- 2 drops of red food colouring (gel)

* for almond flour: grind almonds extra finely; preferably, use peeled almonds

For the ganache:

- 130g white chocolate
- 0.25 dl pomegranate juice (fresh)
- 0.40 dl cream
- 1 drop of red food colouring (gel)

For the decoration:

- pomegranate seeds
- edible gold glitter

Preparation:

1. For the preparation of the ganache:
Bring cream to the boil and pour over white chocolate until the chocolate has melted. Add the food colouring. Let it cool in the fridge for at least 2h.
2. For the macaron halves:
Mix almond flour and powdered sugar. Whisk the egg whites until almost stiff, then, add the sugar while whisking. As soon as the mixture forms little peaks, add the food colouring.
3. Add the almond flour-powdered sugar mixture in three steps. Fold it carefully into the egg whites-mixture.
4. Put the mixture into a piping bag with a round nozzle and pipe the hearts according to the template onto the baking parchment.
5. Let the hearts rest for at least 30-45 minutes (make there's no draught!). Preheat the oven to 130°C.
6. Bake the macarons for about 17 minutes. Afterwards, take them together with the baking parchment off the baking tin. Detach them carefully from the baking parchment when they are quite cool.
7. As soon as the macarons are completely cool, fill them with the ganache and put the halves together. Decorate with the old glitter.
8. Store in the fridge for up to 48 hours. Serve with pomegranate seeds. Enjoy!

Tip: You can easily prepare the macaron halves on the day before. 😊