



Chocolate Macaroons with Orange Ganache

 Gluten Free

READY IN



45 min.

SERVINGS



36

CALORIES



88 kcal

DESSERT

Ingredients

- ☐ 3.5 ounces bittersweet chocolate 61% finely chopped (do not exceed cacao)
- ☐ 3 tablespoons cocoa powder unsweetened
- ☐ 0.3 cup egg whites room temperature (from 3 large eggs)
- ☐ 0.1 teaspoon ground allspice
- ☐ 0.5 teaspoon ground cloves
- ☐ 0.5 cup cup heavy whipping cream
- ☐ 0.1 teaspoon kosher salt
- ☐ 1 tablespoon orange zest finely grated

- ☐ 2 cups powdered sugar divided
- ☐ 1.3 cups slivered almonds
- ☐ 0.3 cup sugar
- ☐ 2 tablespoons butter unsalted cold cut into 1/2" cubes ()

Equipment

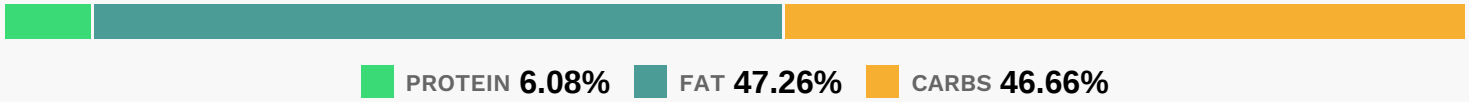
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ sieve
- ☐ hand mixer
- ☐ pastry bag

Directions

- ☐ Arrange racks in lower and upper thirds of oven; preheat to 325°F. Line 3 rimless baking sheets with parchment paper. Pulse 1 cup powdered sugar and almonds in a food processor until nuts are very finely ground (but not to a paste), 60–90 seconds.
- ☐ Add cocoa powder and remaining 1 cup powdered sugar; process to blend well. Sift mixture through a medium-mesh strainer into a large bowl; discard larger almond pieces remaining in strainer (if more than 1 tablespoon remains, pulse nuts again in processor and re-sift).
- ☐ Using an electric mixer, beat 1/3 cup egg whites in a medium bowl on medium speed until white and frothy, about 1 minute. With mixer on medium-low speed, gradually add sugar by tablespoonfuls. Increase speed to medium-high; beat until firm peaks form.
- ☐ Stir in remaining 3 tablespoons egg whites. Fold meringue into dry ingredients in 2 additions, mixing well between additions.
- ☐ Spoon meringue into a pastry bag fitted with a 1/4" tip. (Alternatively, spoon into a plastic freezer bag, then cut 1/4" off a corner of bag.) Twist top of bag and pipe quarter size rounds onto 2 of the 3 prepared baking sheets, spacing 1" apart.

- ☐ Let stand until tops appear dry, about 10 minutes.
- ☐ Bake cookies, rotating sheets halfway through baking, until puffed and dry, about 16 minutes. Slide cookies on parchment onto a wire rack.
- ☐ Let cool completely. Repeat with remaining batter on third baking sheet.
- ☐ Place chocolate and butter in a medium bowl. Bring cream just to a boil in a small saucepan over medium-high heat.
- ☐ Remove from heat; stir in orange zest, cloves, allspice, and salt.
- ☐ Pour hot cream mixture over chocolate and butter; whisk until smooth. Refrigerate until firm, about 20 minutes.
- ☐ Spoon ganache into a pastry bag fitted with a 1/4" tip. (Alternatively, spoon into a plastic freezer bag, then cut 1/4" off a corner of bag.) Twist top of bag and pipe about 1 teaspoon ganache onto flat side of 1 cookie, leaving 1/4"–1/8" plain border. Top with a second cookie, flat side down. Repeat with the remaining cookies and ganache.
- ☐ Brush tops with gold dust, if desired.
- ☐ Layer in an airtight container between sheets of parchment paper and refrigerate overnight. DO AHEAD: Can be made 2 days ahead. Keep chilled.
- ☐ Let return to room temperature before serving.

Nutrition Facts



Properties

Glycemic Index: 2.64, Glycemic Load: 1, Inflammation Score: -1, Nutrition Score: 2.0813043525685%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 88.14kcal (4.41%), Fat: 4.82g (7.42%), Saturated Fat: 1.94g (12.15%), Carbohydrates: 10.71g (3.57%), Net Carbohydrates: 9.84g (3.58%), Sugar: 9.2g (10.22%), Cholesterol: 5.57mg (1.86%), Sodium: 13.42mg (0.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.33mg (1.11%), Protein: 1.4g (2.79%), Manganese: 0.16mg (7.79%), Vitamin E: 1.03mg (6.85%), Copper: 0.09mg (4.53%), Magnesium: 17.67mg (4.42%), Vitamin B2: 0.06mg (3.72%), Fiber: 0.87g (3.49%), Phosphorus: 30.78mg (3.08%), Iron: 0.39mg (2.15%), Potassium: 57.31mg (1.64%), Calcium: 15.43mg (1.54%), Zinc: 0.23mg (1.53%), Selenium: 1.05µg (1.51%), Vitamin A: 70.23IU (1.4%)