



# Chocolate & Orange Macarons

**A delightful combination of Hazelnut Chocolate Spread and fruity Bitter Orange Marmalade sandwiched between fresh macarons - perfect for the festive season.**

**Makes about 12-15**

## Ingredients

125g ground almonds  
250g icing sugar  
3 egg whites  
8g sachet dried egg white powder  
25g caster sugar  
1 tsp dark cocoa powder  
Finely grated zest of 1 small orange  
Orange gel food colouring

## For the filling...

4 tbsp Bonne Maman Hazelnut Chocolate Spread  
2 tbsp Bonne Maman Bitter Orange Marmalade

It's important to use gel food colouring which is a paste rather than a liquid one.

Instead of piping the mixture, it is possible to drop even spoonfuls into rough rounds on the baking sheets. They won't have the dainty look of piped ones but will taste just as good and have a charm of their own!

**[www.bonnemaman.co.uk/](http://www.bonnemaman.co.uk/)**

## Method

1. Preheat the oven to 190C, 170C fan, gas mark 5. Line 2-3 baking sheets with non-stick baking parchment and set aside.
2. Place the ground almonds and icing sugar together in the bowl of a food processor or blender and whizz together for about 5 seconds.
3. Put the egg whites and dried egg white powder into a large, clean bowl and whisk together until they form stiff peaks. Gradually whisk in the caster sugar until the mixture is very thick and shiny.
4. With a large metal spoon, quickly fold the almond and icing sugar into the meringue until evenly blended.
5. Divide the mixture into two. Fold the cocoa powder into one half. Fold the orange zest and a drop of the gel food colouring into the other half.
6. Using one flavour at a time, spoon the mixture into a piping bag fitted with a 1 cm (1/2 inch) nozzle. Pipe rounds about 3.5cm (1 1/2 inch) in diameter onto the lined baking sheets, leaving the same amount of space between each one. You should get a least 15 rounds with each flavour. Set them aside for 15 minutes to allow the macarons to form a crust on top.
7. Bake in the preheated oven for about 15 minutes or until the base has set. Then, using a palette knife, gently ease the macarons off the paper and flip them over to bake the underside. Bake for a further 5 minutes, then leave to cool on a wire rack.
8. Spread the chocolate macarons with the Hazelnut Chocolate Spread. Spread the orange macarons with the marmalade and sandwich together. Eat within 2 hours.



@bonnemamanuk



@bonnemaman\_uk