

Cinnamon macarons with fruity cream filling

Preparation time: 45 min. · Level of difficulty: complex ·

Quantity

Ingredients for 10 pieces.

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45 g Almond flour
75 g Baking powder
1 piece Egg white from one large egg (approx. 40g)
10 g Sugar
1 tsp Cinnamon
1 tsp Cocoa
For the filling:
50 g White chocolate
12 g Whipped cream
2 tbsp Fig jam

Preparation

Finely sieve the almond flour and icing sugar together with the cinnamon and cocoa, then weigh again.

Beat the egg whites and, when they start to stiffen, add the 10 g sugar and continue beating. When the egg whites are really stiff, fold in the almond sugar mixture in 2 batches.

Fill the mixture into a piping bag and form circles of about 5 cm in diameter on the baking paper. Leave the macarons to rest for about 15 minutes so that the edges dry. Preheat the oven to 140°. Then bake the macarons in the oven for about 12-15 minutes. Then immediately pull the baking tray onto a cold surface so that the macarons can be removed more easily later.

Melt the chocolate in a bain-marie, stir in the room-warm cream and then mix with the jam. Pipe the still lukewarm cream onto half of the macarons, cover with the other half and press down lightly.

The macarons will keep for up to 2 weeks in a well-sealed biscuit tin.