

Macarons with Nutella®

Hard

20 Portions

1 h 0 min



INGREDIENTS

FOR 20 PORTIONS

240g Nutella® – 1 heaped tsp (15g per portion) per macaron

200g almond flour

260g powdered sugar

4 egg whites

METHOD



1

In a bowl, mix the almond flour with 200g of powdered sugar

In another bowl, whisk the egg whites with 60g of powdered sugar until stiff

Add the egg whites mixture to the flour mixture and gently combine with a spatula (going from the bottom of the bowl to the top in a circular motion so that the egg whites do not collapse)



2

With a pencil, draw circles with a 3 cm diameter on parchment paper placed on a baking tray (you may find it helpful to use round cookie cutters to get macarons of same size). Draw 40 circles.



3

Place the mixture in a piping bag

Squeeze out the mixture to fill in each drawn circle and let sit for 30 minutes

**4**

Preheat the oven to 150°C (300°F)

Bake for 14 minutes on the middle rack

Remove from the oven and let cool down

Spread 15g of Nutella ® on one side of a cookie and place another cookie on top. Repeat with the rest of the cookies

The macarons must be stored in a cool place before serving (eg. in the fridge).