

Chocolate macaroons

Cuisine: **German**
Food category: **Pastry**



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Program steps

Preheating:

145 °C

1

 Hot air

 0 %

 Termination by time

 00:15 hh:mm

 150 °C

 60 %



Ingredients - number of portions - 70		
Name	Value	Unit
chicken eggs	6	pcs
brown sugar	450	g
dark chocolate 70%	450	g
almonds	750	g
cardamom	9	g
clove powder	15	g
ground cinnamon	25	g
ground nutmeg	10	g
kirsch (Cherry brandy)	60	ml
wafers	70	pcs

Nutrition and allergens	
Allergens: 3, 8	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	128.7 kJ
Carbohydrate	9.4 g
Fat	8.4 g
Protein	2.9 g
Water	0 g

Directions

Beat eggs and sugar until fluffy. Melt the chocolate in a water bath and let it cool down again, stir into the egg-sugar mixture. Stir in the spices and kirsch. Finally add the almonds and mix well.

Place the dough on wafers and bake as described, ideally on a perforated, coated baking tray and using the shelf timer.

If you want, you can then decorate the baking wafers with white chocolate coating.

Recommended accessories



Perforated aluminium
sheet, teflon coated