



Orange Ganache Macarons

What is better than combining orange and chocolate? Combining these flavors in a macaron! These colorful and fresh macarons are delicious with some coffee on Kings day or just to eat in the summer

Boodschappenlijstje



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Fineliner Decorating Set/10

F85130
€6.29



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



FunCakes Mix for Macarons, Gluten Free 300 g

F11115
€5.09



Silikomart Wonder Cakes Macaron Mat

MAC01A
€17.35



Colour Mill Aqua Blend Mango 20 ml

CMA20MAN
€6.49



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



Wilton Decorating Tip #032 Open Star Carded

02-0-0155
€1.69

Ingredients

- FunCakes Mix voor Macarons, Glutenvrij 300 g
- FunCakes Chocolate Melts Puur 350 g
- FunCakes Colour Dust Pumpkin Orange
- 70 grams egg whites
- 200 ml cream
- Zest of 2 oranges

Supplies

- Silikomart Wonder Cakes Macaron Mat
- FunCakes Fineliner Decorating Set/10
- FunCakes Spuitzakken 30 cm pk/10
- Wilton Decorating Tip Round #1A
- Wilton Decorating Tip #032 Open Star Carded

Step 1: Make the chocolate ganache

Heat 200ml of cream in the microwave until just boiling. Pour it into a mixing bowl and add 200 grams of FunCakes Pure Chocolate Melts. Add the zest of 2 oranges and stir until the chocolate is melted. Let it cool. To speed up the process, you can place the ganache in the refrigerator, but be careful not to let it become too stiff!

Step 2: Prepare the batter for macarons

Add 70 grams of egg whites to the FunCakes Gluten-Free Macaron Mix and mix at medium speed until you get a smooth, sticky batter. Color it with FunCakes Edible FunColours Dust - Pumpkin Orange until you achieve the desired color.

Step 3: Pipe the macarons

Transfer the batter into a FunCakes Disposable Piping Bag 30 cm with a Wilton Decorating Tip Round #1A and pipe rounds onto the Silikomart Wonder Cakes Macaron Mat. Let them dry for at least 2 hours before baking.

Step 4: Bake the macarons

Bake the macarons in a preheated convection oven at 130 degrees Celsius for 15 minutes until done. Let them cool on the mat before removing. Optionally, you can place the tray in the freezer for 10 minutes to cool them faster and make them easier to remove from the mat.

Step 5: Decorate the macarons

Melt the remaining 50 grams of chocolate in the microwave, stirring occasionally. Transfer the melted chocolate into the FunCakes Fineliner Piping Bag. Drizzle the chocolate over the macaron shells and refrigerate them for 10 minutes to allow the chocolate to set.

Step 6: Start filling

Transfer the ganache into a piping bag with Wilton Decorating Tip #032 Open Star and pipe dollops onto one macaron shell. Place another macaron shell on top. Optionally, decorate with additional orange zest pieces.