

RUBY RED GANACHE AND JAM MACARONS

220g ruby red chocolate

80g heavy cream

pinch of salt

mixed fruit jam (store bought is fine)

Heat the cream in a small saucepan until bubbles form around the edges. Pour over the chocolate, add a pinch of salt, cover and let sit for five minutes. Whisk gently at first, continue whisking until the chocolate is fully dissolved. If necessary, place in the microwave at 50% power for a minute. Reserve at room temperature for 1 hour or place in the fridge for 30 minutes before using.

Fill the shells with a small dollop of jam and a circle of ganache around it. Proceed as normally, keeping macarons overnight in the fridge to mature.

STRAWBERRY GANACHE MACARONS

230g white chocolate, finely chopped

80g heavy cream

1/4 tsp strawberry natural flavor (I used Olivenation)

a drop of pink food color

1 tbs strawberry jam (store bought is fine)

Heat the cream in a small saucepan until bubbles form around the edges. Pour over the chocolate, cover and let sit for five minutes. Whisk gently at first, continue whisking until the chocolate is fully dissolved, then add the jam. If necessary, place the bowl in the microwave at 50% power for a minute. Reserve at room temperature for 1 hour or place in the fridge for 30 minutes before using.

Fill the shells with a small dollop of ganache and keep the macarons overnight in the fridge to mature.