

LEMON GANACHE FILLING
(from the Bewitching Kitchen)

250g white chocolate, chopped very finely
75g heavy cream
zest of one lemon
1 tablespoon lemon juice
1/4 tsp lemon emulsion (optional, I used LorAnn)

Place the chocolate in a bowl. Heat the heavy cream until almost boiling, pour over the chocolate. Let it sit for 5 minutes, whisk gently. If needed, place in the microwave for a minute at 50% power. Once the chocolate is melted, add the lemon zest and juice, and the lemon emulsion, if using. Whisk gently again, then place in the fridge for an hour or so.

Once the ganache is set, you can whip it with a handheld blender or use as it is. If you decide to whip the ganache, make sure not whip for too long or it will go grainy and hard. Use caution here.

Fill the macaron shells, and let them mature in the fridge overnight before serving.