

MACARONS WITH SPICED WHITE CHOCOLATE GANACHE

(from The Bewitching Kitchen)

For shells, [use this recipe](#), adding Americolor Chocolate Brown to color the batter.

Filling:

140 grams white baking chocolate

70 grams heavy cream

10 grams room temperature butter

1 tsp apple pie spice mix (or make your own mix)

1 / 8 tsp star anise powder (optional, but wonderful if you have it)

1 / 8 tsp vanilla extract

Chop the chocolate and place in a microwave safe bowl. Infuse the cream with the spices heating until almost boiling.

Cover the pan and let sit for 10 minutes. Bring almost to boiling point again and pour over the chocolate.

Let it sit 5 minutes and whisk gently. If the chocolate is not fully melted, place it in the microwave at 50% power and heat for 10 seconds at time, stirring to fully melt. Cover the surface with plastic, place in the fridge for 30 minutes. Whip the ganache with a hand held blender, until it starts to thicken a bit. Do not keep whisking or the ganache will turn grainy in seconds. Transfer the ganache to a piping bag and fill the shells.

Macarons should stay in the fridge overnight for better texture.