

Madame Thermomix's One-Minute Faux Macarons with Chocolate Filling

Based on "Luigi's 40 Second Biscuits" from "Every Day Cooking," the Thermomix recipe book that is included with the purchase of every Thermomix TM31 in Australia. So fast and easy, it's a brilliant kid-friendly recipe. Makes 3 to 4 dozen biscuits.

Ingredients for Luigi's Biscuits

100 g Almonds
130 g very soft Unsalted Butter
100 g Sugar
2 tsp Vanilla Essence
150 g Plain Flour

Method

1. Preheat oven to 180°C. Grease a baking tray or line it with a silicone baking sheet.
2. Weigh almonds and sugar into Thermomix bowl and grind 30 seconds/speed 8.
3. Scrape sides of bowl with spatula. Weigh in remaining ingredients and process 30 seconds/Speed 4 or until all ingredients just hold together.
4. Form small balls and place on greased/lined baking tray. Leave plenty of room between balls; a 1-inch ball will spread out into a 2-inch biscuit.
5. Bake for 20–30 minutes or until golden brown. Cool on a rack and then fill.

Thermomix Chocolate Ganache

Recipe by UK Thermomix Director Janie Turner. Makes enough to fill three dozen small biscuits or to make about three dozen small truffles.

Ingredients

100 g plain chocolate, 55% cocoa solids (*I often use equal weights of 35% and 75% cocoa solids for an average of 55%*)
100 g double cream

Method

1. Break chocolate into pieces and weigh into Thermomix bowl. If using block chocolate, carefully cut it into small pieces with the point of a knife and grind a few seconds on Speed 5 to assist in melting.
2. Weigh cream into Thermomix bowl. Melt chocolate and cream together at 37° C/6 minutes/Speed Spoon.
3. Scrape the bottom of the bowl to make sure there are no unmelted bits of chocolate. Melt a further minute or two if there are bits. Let cool; ganache will thicken as it sets. Do not refrigerate until temperature is within 10° C of refrigerator temperature to avoid crystals forming.

Now spread some of the thickened ganache on half of your almond biscuits and top each one with a plain biscuit. That's it. You now have Madame Thermomix's Faux Macarons. It's that simple in a Thermomix.

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