



Ingredients

- 70 g hazelnuts
- 55 g slivered almonds
- 125 g powdered sugar
- 25 g cocoa powder
- 90 g egg whites, room temperature
- 100 g fine, granulated sugar
- 1 t raspberry extract
- 1 t vanilla bean paste
- 2 c dark chocolate, chopped
- 1/4 c fat free half and half
- 1 t raspberry extract
- 1 T Godiva chocolate liqueur

Cooking Directions

1. Preheat oven to 300 F.
2. Line two baking sheets with parchment or top with a silpat baking mat.
3. Combine nuts and powdered sugar in a food processor and process until a fine powder is achieved. Sift the mixture into a large bowl. Reprocess any large bits that remain and sift again. Sift the entire mixture one last time to remove any large lumps.
4. Place the egg whites in the bowl of a stand mixer with the whisk attachment. Begin beating the egg whites with the sugar on medium speed (4) for 3 minutes. Then medium-high speed (7) for 3 more minutes. Finally beat at 10 for 4 more minutes.
5. Add the extract and paste and beat one more minute.
6. Add the nut mixture to the egg whites and, using a rubber spatula, fold the mixture until all the dry ingredients are incorporated. It should have a glossy, lava like consistency and form a ribbon when dropped from the spatula.
7. Place mixture in a pastry bag fitted with a 1/2 inch tip. Pipe quarter size rounds onto the parchment or silpat mats.
8. After filling the trays, rap the baking sheets on the counter twice then rotate and rap them 3 more times. Allow them to sit for 20 minutes before baking.
9. Bake at 300 F for 18-20 minutes. Carefully try to peel one from the parchment or mat. If they peel cleanly off, they are done. If not allow them to bake an additional minute or two.
10. Remove from oven and allow to cool completely before removing from the baking sheet.
11. Microwave the chopped chocolate and half in half in a microwave safe bowl for 1 minute. Stir and then continue to heat in 30 second intervals until the chocolate is melted.
12. Add the raspberry extract and the Godiva liqueur and stir with a whisk until combined. Pour into a pastry bag fitted with a round tip and cool until thickened.
13. Pipe a dime sized round of ganache onto a macaron and top with a second macaron; making sure to match size and shape of each pair.
14. Refrigerate overnight. Serve.