

# Chocolate macaroons

Cuisine: German

Food category: Pastry



Author: Retigo Team Deutschland

Company: RETIGO Deutschland GmbH



## Program steps

Preheating: 145 °C

1 Hot air 0 % Termination by time 00:15 hh:mm 150 °C 60 %

## Ingredients - number of portions - 70

Name	Value	Unit
chicken eggs	6	pcs
brown sugar	450	g
dark chocolate 70%	450	g
almonds	750	g
cardamom	9	g
clove powder	15	g
ground cinnamon	25	g
ground nutmeg	10	g
kirsch (Cherry brandy)	60	ml
wafers	70	pcs

## Directions

Beat eggs and sugar until fluffy. Melt the chocolate in a water bath and let it cool down again, stir into the egg-sugar mixture. Stir in the spices and kirsch. Finally add the almonds and mix well. Place the dough on wafers and bake as described, ideally on a perforated, coated baking tray and using the shelf timer. If you want, you can then decorate the baking wafers with white chocolate coating.

## Nutrition and allergens

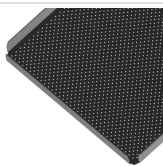
Allergens: 3, 8

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	128.7 kJ
Carbohydrate	9.4 g
Fat	8.4 g
Protein	2.9 g
Water	0 g

## Recommended accessories



Perforated aluminium  
sheet, teflon coated