

Chocolate and Matcha Entremet

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-macaron-recipe>

Ingredients:

- 4 1/8 tablespoons dark chocolate roughly chopped
- 4 1/16 tablespoons unsalted butter
- 5/8 cup granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 5 1/8 tablespoons flour
- 3 7/8 tablespoons almond powder
- 4 2/3 tablespoons powdered sugar
- 2 5/16 tablespoons egg yolks
- 1 tablespoon egg whites
- 2 5/8 tablespoons cake flour
- 1 7/8 tablespoons cocoa powder
- 15/16 tablespoon unsalted butter melted
- 4 1/4 tablespoons egg whites for French meringue
- 1 7/8 tablespoons sugar for French meringue
- 3 1/3 tablespoons water
- 3/4 teaspoon gelatin
- 3 large egg yolks
- 4 tablespoons sugar
- 2 9/16 tablespoons flour
- 2 1/2 tablespoons cornstarch
- 1 1/3 cups milk
- 1 teaspoon vanilla extract
- 1 1/16 cups heavy whipping cream whipped until soft peak stage
- 3/4 teaspoon gelatin
- 3 1/3 tablespoons water
- 7 5/8 tablespoons milk
- 1 tablespoon matcha
- 1 teaspoon vanilla extract
- 5 1/4 tablespoons egg yolks

- 2 3/8 tablespoons sugar
- 1/2 cup sugar
- 6 3/4 tablespoons boiling water
- 9/16 cup water
- 2/3 tablespoon gelatin
- 7/8 cup sugar
- 3/4 cup cocoa powder
- 5 9/16 tablespoons heavy cream
- macarons Matcha, get my recipe here
- dark chocolate
- green food colouring I recommend against liquid for anything but white, which is generally more of a liquid-gel type of colouring
- food colouring White
- vodka

Nutrition:

1. Calories: 1580 calories
2. Carbohydrate: 190 grams
3. Cholesterol: 740 milligrams
4. Fat: 77 grams
5. Fiber: 10 grams
6. Protein: 30 grams
7. SaturatedFat: 42 grams
8. Sodium: 360 milligrams
9. Sugar: 150 grams

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