PREP: 60 min
COOK: 25 min
SERVES: 6-8

# Choc Orange Easter Trifles with Chick Macarons

These are not only completely delicious but so adorable! The Chick Macarons are a labor of love, though totally worth it. But if you're pressed for time, these would be just as sweet without them.

## Ingredients

### Trifle

1 packet orange jelly crystals

store bought chocolate sponge

2 cups (500ml) thickened cream

2 tsp Queen Vanilla Bean Paste

2 tbsp Grand Marnier, or liqueur of choice

100g White chocolate, grated

Easter eggs, to decorate

Chick Macarons or sugar cookies, to decorate

### Chick Macarons

100g egg whites, at room temperature (3-4 eggs large egg whites)

1/2 tsp salt

## Method - Trifle

**STEP 1**

Prepare jelly according to packet instructions and pour into a slice tray to assist cutting once set. When fully set, cut into 1 cm cubes then refrigerate until ready to assemble.

**STEP 2**

Cut rounds of chocolate sponge about 2 cm thick to fit into about 6 serving glasses.

**STEP 3**

Whip cream with vanilla bean paste until soft peaks form.

**STEP 4**

To assemble, place one layer of sponge in the base of a glass. Brush with Grand Marnier then top with a layer of jelly cubes followed by a layer of vanilla cream. Repeat layering, then top with a layer of grated white chocolate, a chick macaron (or sugar cookie) and Easter eggs to decorate. Refrigerate for an hour and then serve.

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## Ingredients

1 cup + 1 tbsp (110g) almond meal, at room temperature and well sifted

1 1/3 cup (200g) icing sugar

1/4 cup (55g) caster sugar

1 tsp powdered egg whites

Queen Yellow Food Colour

Queen Black Food Colour, to decorate

Hundreds and Thousands or Sugar Coasted Fennel Seeds, to decorate

200g white chocolate, finely chopped

100ml thickened cream

1 tbsp orange juice

½ tsp Natural Orange Extract

## Method - Macarons

**STEP 1**

Line two baking sheets with baking paper. Place icing sugar in food processor and pulse for a minute to remove any lumps. Stir in almond meal and pulse for about 30 seconds to combine. Sift into a large mixing bowl and set aside.

**STEP 2**

Using an electric mixer, beat egg whites, salt and egg white powder in a medium mixing bowl until the egg white powder dissolves and mixture reaches soft peaks. With the mixer on high speed, gradually add sugar and beat until it reaches stiff peaks.

**STEP 3**

Add meringue to dry mixture and mix, quickly at first to break down the bubbles in the egg white, then mix carefully as the dry mixture becomes incorporated and it starts to become shiny again. TIP- Take care not to over-mix, the mixture should flow like lava and a streak of mixture spread over the surface of the rest of the mixture should disappear after about 30 seconds.

**STEP 4**

Place mixture in a piping bag with a 1cm round piping tip. Pipe rounds about 3cm diameter, leaving at least 2cm space around each one. Tap baking sheets carefully and firmly on the benchtop a couple times to remove any large bubbles.

**STEP 5**

Use a narrow star tip to pipe wings on half of the macarons, then decorate with orange hearts for feet and sugar coated fennel seeds or hundreds and thousands for the beak.

**STEP 6**

Leave to dry for about an hour, so that when gently pressed the surface of the macaron does not break. This will help prevent any cracking and help the feet to form during baking.

**STEP 7**

Preheat oven to 130C (fan forced). Bake the macarons for 20-25 minutes. Carefully test if the base of the shell is ready by gently lifting a macaron. If it's still soft and sticking to the baking paper, then it needs to bake for a few minutes longer. Remove from the oven and cool on the tray for a few minutes, then gently remove from the sheet and place on a wire rack to cool completely. Create eyes by dipping a toothpick in Black Food Colour and gently drawing on macaron.

**STEP 8**

Place white chocolate, orange juice and orange extract in a medium mixing bowl. Heat cream and orange extract in a small saucepan over low heat until it just comes to the boil, stirring regularly.

**STEP 9**

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## Method - Macarons

Pour hot cream over white chocolate and leave to sit for about 3-5 minutes, then gently whisk until the chocolate melts and the mixture is smooth.

**STEP 10**

Chill until mixture thickens but is still pipeable. Pipe onto half of macaron shells with wings and then sandwich with non -winged shells to complete. Store in an airtight container until ready to decorate trifles.

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