**Mocha Mascarpone Frosting**

**Ingredients**

50g natural unsweetened cocoa powder
10g instant espresso powder
300ml pot double cream, chilled
280g caster sugar
250g mascarpone cheese, chilled

If you are going to use this frosting for macarons then I'd advise keeping them chilled until close to serving as my tops starting sinking and the icing was oozing out a little after only half an hour out of the fridge (albeit on a hot day).

**Method**

1. Sift cocoa powder into a large bowl. If you have a stand mixer use the bowl for that.

2. Add the espresso powder.

3. Bring 200ml of the double cream just to the boil in small saucepan.

4. Slowly pour the cream over the cocoa and coffee mixture. Whisk until the cocoa powder is completely dissolved. This takes about 1 minute.

5. Add the remaining 100ml of cream and the caster sugar. Stir until the sugar dissolves.

6. Cover and chill until cold (for at least 2 hours).

7. Add the mascarpone to the chilled mixture. Using an electric mixer, beat on a low speed until it is smooth. At this point increase the speed to medium-high and beat until the mixture is thick and peaks form when the mixer is removed. Do not overbeat or mixture will curdle.

8. Place in a piping bag with a large plain nozzle. Pipe onto one macaron and sandwich another one on top.

The macarons can be kept refrigerated for 2-3 days but are best served at room temperature. You can also freeze them for up to a month. Allow to defrost before serving.

Serve and enjoy!