

Grey Macaron, goat cheese and black olives cream, chives

Recette pour 25



Description

Gray macaroon shell, garnished with a cream of goat cheese, black olives, finished with freshly chopped chives.

Ingrédients

Gray macaroon shell

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Sugar
- 0.50 Tsp Black food coloring
- 2 Pinch(es) Fleur de sel

Cream of goat cheese

- 750 Gr Fresh goat cheese
- 125 Ml Sliced black olives
- 10 Sprig(s) Chives
- 4 Turn(s) Fresh ground black pepper
- 50 Ml 35% whipping cream

Préparations

Temps de préparation **35.00 mins**

Préchauffez votre Four à 310.00 F°

Gray macaroon shell

The day before, separate the whites from the yolks and keep the whites at room temperature in an airtight container. In the cutter, put the almond powder, the food coloring and the icing sugar, mix it for a minute and pass it through a sieve. In the bowl of a kitchen aid mixer begin whipping the egg

whites with a pinch of salt. Whip them until they get fluffy and start detaching from the sides of the bowl. At this stage add in the sugar and continue whipping for a few minutes until it thickens and gets shiny. Combine the egg whites with the remaining dry ingredients by folding it with a spatula. Mix a little bit more rapidly in the end until you get a smooth, almost toothpaste like, texture. Fill a pastry bag lined with a small plain tip with this mixture. Pipe the mix into little discs on a baking sheet lined with parchment paper. Dry for 5 to 10 minutes and then bake for 12 to 15 minutes.

Cream of goat cheese

Mix your goat cheese roll with a spatula, add the black pepper, the chives and the whipping cream if the mixture is too thick, then add the sliced black olives and mix well. You need the cream to be thick enough so you can fill the shells using pastry bag.

For the plating

In the middle of a shell macaroon, place a ball of goat and olives cream. With the second shell, exert light pressure while turning slightly.

Bon appétit!