

# Seasalt macaron, foie gras mousse with porto confit onions

## Recipe for 25

### Description

A savoury twist on a french classic dessert. A macaron garnished with foie gras, seasalt and porto onions.

### Note

Be delicate with the macaron cookies as they are very fragile.

### Ingredients

#### Macarons

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Sugar
- 50 Gr Sea salt flakes

#### Foie gras mousse

- 675 Gr Foie gras mousse
- 75 Gr Slightly salted butter

#### Porto confit onions

- 1 Unit(s) Onion
- 20 Gr Sugar
- 30 Gr Butter
- 750 Ml Port wine

### Preparation

- Preparation time **45 mins**
- Preheat your **four** at **310 F°**

#### Macarons

The day before making this recipe, separate the egg yolks and whites. Keep the whites at room temperature in a sealed container.

In a food processor mix the almond powder and icing sugar for one minute, then pass through a tamis.

In the food processor, place the egg whites with a pinch of salt and process until they form peaks, then add the sugar and incorporate. Continue to mix until the mix unsticks from the sides of the bowl. Mix the egg mix with the almond and sugar mix with the help of a spatula. Once well combined, place in a piping bag.

On a baking sheet with parchment paper, pipe out the macaron mix into little circles and let them air dry for 5-10 minutes, then cook in the oven for 7 minutes, rotate the baking sheet and continue to cook for another 5 minutes.

### Foie gras mousse

Take the butter out the night before so it's room temperature and soft.

In a mixing bowl, mix the foie gras mousse until it's nice and smooth. Then incorporate the soft butter until perfectly combined. Place this mix in a piping bag.

### Porto confit onions

In a saucepot on medium heat, reduce your Porto by half.

In another pan with butter, cook down your finely diced onions. Lower the heat and then add the sugar so as to lightly caramelize the onions. Once the Porto is reduced by half, add it to the onions.

Continue to cook until the liquid has almost completely evaporated. Remove from heat, place in a bowl and let cool.

### Plating

In the center of one of your macaron cookies, place a nice ball of foie gras mousse. Place a pinch of the Porto onions on top, with a pinch of sea salt. Place a second cookie, with mousse in the center, on top to create a sandwich.

**Bon appétit!**