

# Passion fruit and mango macaroon with coconut

## Recette pour 12 Tapas



### Description

A crunchy and rich macaroon stuffed with passion fruit and mango.

### Ingrédients

Macaroon biscuit

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Sugar
- 50 Gr Unsweetened grated coconut

Mango and passion fruit cream

- 90 Gr Passion fruit purée
- 60 Gr Mango puree
- 150 Gr Sugar
- 160 Gr Egg
- 2 Leaf(ves) Gelatin
- 220 Gr Butter

### Préparations

Temps de préparation **30.00 mins**

Préchauffez votre Oven à 293.00 F°

Macaroons

The day before, separate the whites from the yolks and keep the whites at room temperature in an airtight container. In the food processor, put the almond powder 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. Add the coffee extract and continue to mix briefly. 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.

#### Passion fruit and mango cream

In a sauce pot heat the mango and passion fruit purées. Rehydrate the gelatine sheet in cold water.

Incorporate the sugar and eggs with the purées with the help of a whisk and bring to a light boil, then remove from the heat. Remove the excess water from the gelatine sheet and then add it to the sauce pot, whisking well to melt the sheet. Cut the butter into small cubes and incorporate it into the sauce pot with the help of your whisk. Transfer to the fridge. Cover well with plastic wrap to make sure a crust doesn't form on the top.

**Bon appétit!**