

Coconut macaroons and creamy Tia Maria caramel

Recette pour 4 personnes

Description

Macaroons with a smooth shell and crispy shell flavored with coconut and stuffed with Tia Maria cream.

L'idée déco

Keep your macaroons in the freezer in an airtight container so they keep all their freshness. They only take a few minutes to defrost.

Ingrédients

For the macaroons

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 25 Gr Grated coconut
- 50 Gr Sugar

For the Tia Maria Cream

- 10 Ml Water
- 260 Gr Sugar
- 260 Gr Cream 35%
- 190 Gr Egg yolk
- 25 Gr Sugar
- 110 Gr Tia maria
- 375 Gr White chocolate
- 3.50 Leaf(ves) Gelatin

Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 295 F°

Creamy Tia Maria caramel preparation (to be prepare 1 day ahead)

Hydrate the gelatin in cold water. In a small pot, bring the cream to a boil. In a large pot, heat up the water with the 260 g of sugar, until you reach a blond caramel coloration. Turn down the heat and pour the cream slowly and whisking well until you get a homogenous texture on low heat. In a bowl, mix the egg yolks and 25g sugar and whisk well. Add this mixture to the caramel and cook it slowly with a maximum temperature of 80°C. Add in the Tia Maria to stop the cooking and add in the gelatin In a large bowl, place the white chocolate. Pour the caramel mixture on the white chocolate and mix with a wooden spoon.

Preparing the macaroons

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 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.

To serve

Allow macaroons to cool and fill with a spoon of creamy Tia Maria caramel.

Bon appétit!