

# Grey Macaron, goat cheese and black olives cream, chives and Maille Dijon mustard

Recipe for 25



## Description

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

## Ingredients

### Gray macaroon shell

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 0.25 Tsp Black food coloring
- 50 Gr Sugar

### 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
- 100 Gr Maille dijon mustard
- 50 Ml 35% whipping cream

## Preparation

- Preparation time **35 mins**
- Preheat your **Four** at **310 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 and Maille mustard, 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.

**Bon appétit!**