

Macaronnade with red fruits and tagada cream

Recipe for 12 personnes

Description

Delicious macarons shells with cream strawberry sweets.

Note

You can keep the shells in an airtight container in the freezer. Achieve cream Tagada yesterday and then put in the refrigerator. Whipped the cream at the moment who will served it. Ideally using seasonal fruits. Ideally, prepare the Beaumé syrup yesterday.

Ingredients

For the macaron dough

- 110 Gr Almond powder
- 225 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Sugar
- 1 Drop(s) Red food coloring
- 1 Pinch(es) Red sugar

For the tagada cream

- 70 Gr Tagada strawberries
- 500 Ml Cream 35%
- 2 Leaf(ves) Gelatin

For the red fruits

- 1 Tray(s) Raspberries
- 1 Tray(s) Blackberries
- 1 Tray(s) Blueberry
- 1 Tray(s) Strawberry

For the coulis

- 200 Gr Strawberry in purée
- 20 Gr Baumé syrup
- 1 Unit(s) Lemon juice

Preparation

- Preparation time **40 mins**
- Preheat your **four** at **295 F°**

Preparation for the macaron dough

Blend in food processor almond powder and icing sugar and then put everything through a sieve. Using an electric mixer, beat the egg whites and add sugar gradually. Whisk until the peaks are firm and formed the brilliant meringue. Add the dye to the last moment. Mix your meringue powder, crushing out your device (macaroner) until the desired consistency. Form the macaroons on a baking sheet lined with parchment paper using a pastry bag. Bake for about 12 to 14 minutes.

Preparation for the tagada cream

In a saucepan, bring to a boil Tagada strawberries and cream. Using a whisk mix so as to dissolve all the strawberries. Off the heat add the rehydrated gelatin and mix well.

Preparation for the coulis

Mix the puree with the syrup and lemon juice.

Bon appétit!