



Fil d'OR



MACAROONMANGOPASSIONCALAMANSI



INGREDIENTS

- 205 GR ICING SUGAR
- 205 GR ALMOND POWDER
- 160 GR CASTER SUGAR + 37 GR WATER
- 72 GR EGG WHITES + 60 GR EGG WHITES
- 30 GR OF MASCARPONE
- 100 GR OF LIQUID CREAM
- 20 GR CASTER SUGAR
- 20 GR **FIL DOR TROPICAL PUREE**

THE FINISH

- 6 MACAROONS TOPPED WITH

FIL DOR MANGO/PASSION/CALAMANSI COMPOTEE



RECIPE

1. Sift the icing sugar with the powdered almonds into a bowl.
2. Cook the first weight of sugar with the water at 118 °C.
3. At the same time, beat the first weight of egg whites at medium speed.

Gradually pour the cooked sugar over the egg whites.

4. Mix the second weight of egg whites . Incorporate the egg whites whisked to a stiff peaks. Mix, then pour into a pocket fitted with a smooth No. 6 nozzle. Make macaroon shells 3 cm in diameter on a baking sheet covered with baking paper. Let the macaroon shells dry for 1 day at room temperature.

5. Preheat the oven, rotating heat to 160 °C (th. 5-6). Bake for 12 minutes.

At the exit of the oven, remove the macaroon shells and spread them on baking paper. Let it cool down.

6. Pour the **Fil DOR mango/passion/calamansi** mix with one sheet of gelatine into a pouch, then garnish half of the macaroon shells. Cover with an uncoated macaroon shell.



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