



Fil d'OR



TROPICAL MACAROON MANGO PASSION CALAMANSI



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INGREDIENTS

- 205g ICING SUGAR
- 205g ALMOND POWDER
- 160g CASTER SUGAR + 37g WATER
- 72g EGG WHITES + 60g EGG WHITES
- 30g MASCARPONE
- 100g LIQUID CREAM
- 20g CASTER SUGAR
- 20g **Fil d'OR Tropical Puree**

RECIPE

1. Sift icing sugar with almond powder 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 3cm 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 at 160°C. 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 d'OR Tropical Puree** with one sheet of gelatine into a pouch, then garnish half of the macaroon shells.

Cover with an uncoated macaroon shell.