

Black sesame macarons, Yuzu cream cheese, Smoked salmon and chives

Recipe for 25

Description

A savoury play on a classic French dessert: the macaron. Black sesame macaron with a yuzu and smoked salmon flavour profile.

Note

Be delicate with the macaron cookies as they are very fragile.

Ingredients

Macaron cookies

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

Yuzu cream cheese

- 750 Gr Cream cheese
- 10 Sprig(s) Chives
- 4 Turn(s) Fresh ground black pepper
- 50 Ml 35% whipping cream
- 3 Pinch(es) Sea salt flakes
- 10 Thin slice(s) Smoked salmon

Preparation

- Preparation time **35 mins**
- Preheat your **four** at **310 F°**

Macaron cookies

The day before making this recipe, separate the egg yolks and whites. Keep the whites at room temperature in a sealed container.

In a food processor, mix the almond powder and icing sugar for one minute, then pass through a tamis.

In the food processor, place the egg whites with a pinch of salt and process until they form peaks, then add the sugar and incorporate. Continue to mix until the mix unsticks from the sides of the bowl. Mix the egg mix with the almond and sugar mix with the help of a spatula. Once well combined, place in a piping bag.

On a baking sheet with parchment paper, pipe out the macaron mix into little circles and let them air dry for 5-10 minutes, then cook in the oven for 7 minutes, rotate the baking sheet and continue to cook for another 5 minutes.

Yuzu cream cheese

Mix the cream cheese, pepper, chives and a bit of 35% cream. Don't add too much cream, it's only there to make the mix a nice texture for piping. Add yuzu as you mix, tasting from time to time to make sure it tastes of yuzu, but isn't overpowering. Add the finally chopped chives, season and place in a piping bag.

Plating

In the center of a macaron cookie, pipe a ball of yuzu cream cheese. Place a slice of smoked salmon on top. On a second macaron, place another ball of yuzu cream cheese. Place both sides together to form a sandwich. Repeat this for all of the macarons.

Bon appétit!