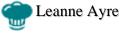


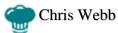
# Lemon Poppy Seed Macaron, Salmon & Goat's Cheese Smoke





0 made it | 0 reviews





- Sub Category Name Food Savory
- Recipe Source Name Real High Tea Australia Volume 2

# **Ingredients**

# Lemon Poppy Seed Macaron, Salmon & Goat's Cheese Smoke Lemon & poppy seed macaron

- 150g ground almond
- 150g icing sugar
- 55g egg whites
- 8 lemon zest
- 150g sugar
- 75g egg whites

#### **Goat cheese**

• 300g Gruff Junction goats' cheese

#### **Smoked caviar**



- 235g water
- 2g salt
- 6.6g agar
- 6g gelatin
- 5g smoke powder

### **Compressed cucumber**

- 10g mirin
- 10ml sushi vinegar
- 2g salt
- 5g sugar
- 50g cucumber peeled and sliced

#### **Smoke**

10g wood chippings

#### Dill tuile

- 150g potato, cooked
- 95g egg whites
- 65g butter
- 10g dill
- 50g flour
- Pinch of salt

#### **Methods and Directions**

# Lemon Poppy Seed Macaron, Salmon & Goat's Cheese Smoke Lemon & poppy seed macaron

- Mix ground almonds, icing sugar and egg whites in thermo mix until smooth.
- Make Italian meringue.
- Add zest to ground almonds, icing sugar and whites.
- Fold both mix together until combined.
- Pipe onto mats and rest for 1 hour.
- Bake t 130°C for 19 minutes.
- Leave to cool and store in air-tight container.

#### Goat cheese

• Whip the cheese



- Boil water, salt and agar until cooked.
- Add gelatin and smoke powder
- Drop into cold oil

# **Compressed cucumber**

• Put everything into a vac pack bag for 50 seconds. Rest for seven hours.

#### **Smoke**

• Into the cold smoke gun

#### Dill tuile

• Mix everything together. Bake, roll and dry.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/07/2025

3/3