

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



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 Leanne Ayre

 Chris Webb

- 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 at 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.