

CARAMELIZED MACADAMIA NUT TART AND MASCARPONE CHEESE



0 made it | 0 reviews



Ekapoj Yamlamai



Cherdphong Sonkanok

Renew and recharge at one of Bangkok's finest five star hotel addresses for business or pleasure – the Westin Grande Sukhumvit Hotel Bangkok. Savour the epicurean offerings where award-winning venues serve delectable, well-balanced cuisines in inspiring settings. Represented by Cherdphong Sonkanok & Ekapoj Yamlamai.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

CARAMELIZED MACADAMIA NUT TART AND MASCARPONE CHEESE

- 100g macadamia nuts
- 30g ground almond
- 100g sugar
- Pinch of salt
- 20g butter
- 5 tart shells

Methods and Directions



CARAMELIZED MACADAMIA NUT TART AND MASCARPONE CHEESE

- Caramelize sugar.
- Add butter and a pinch of salt.
- Add macadamia nuts first, stir, and then add almond powder.
- Fill the tart shells with the mix.
- Bake in an oven for 10 to 15 minutes at 180°C.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 30/12/2025