

### ALMOND MACARON WITH TUNA SPICY





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Nongnuch Abanpaew



Anupong Nualchawee

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- Sub Category Name Combo
   Main Courses
- Recipe Source Name
  Real High Tea 2014/15 Volume 1

### **Ingredients**

# **ALMOND MACARON WITH TUNA SPICY Tuna Spicy**

- 120g boiled, boneless and skinless Thai ocean tuna meat
- 5g fine chopped coriander root
- 10g chopped shallot
- 2.5g chopped chilli
- 3g sugar
- 10g lime juice
- 2g salt



#### **Macaroon Shell**

- 375g almond powder
- 375g icing sugar
- 5g white colouring powder
- 120g egg white
- 330g sugar
- 90g water
- 140g egg white
- 1.5g finely shredded Kaffir lime leaf
- Coriander leaves

#### **Methods and Directions**

## ALMOND MACARON WITH TUNA SPICY Tuna Spicy

• Mix coriander, shallot, chili, lime, salt and sugar in a mixing bowl. Add in the tuna and mix well.

#### **Macaroon Shell**

- Preheat oven to 150°C top heat and bottom heat.
- Sift almond powder and icing sugar together, set aside.
- Boil sugar with water until 117°C. At the same time beat egg white (140g) in mixing bowl, pour hot sugar into it, beat until warm.
- Add the other egg white, mix gently and fold into the almond mix.
- Pipe macaroon at 3 4 cm diameter, bake on double sheet pan for 14 minutes, place in a cold place to cool down.
- Add Kaffir lime leaf on top of macaron and decorate with deep fried shallot and coriander leaves.

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