

Uda Watte Tea macaron

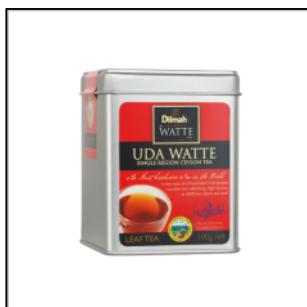


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- Sub Category Name
Food
Sweets
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



Uda Watte

Ingredients

Salmon Cream Cheese

- 170g cream cheese
- 28g clarified butter
- 7 baby chives
- 30g smoked salmon
- 2g salmon roe

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- 5g salt
- 250g almond meal
- 250g icing sugar
- 200g egg white
- 200g castor sugar
- 1g Uda Watte Tea, ground into powder

Methods and Directions

Salmon Cream Cheese

- Whisk cream cheese until smooth, then add the clarified butter whilst continuing to whisk.
- When cream cheese mix comes together add smoked salmon and transfer the mix to food blender. Purée until it becomes a fine paste and pass through fine mesh.
- Add baby chives and salmon roe for garnish.

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- Blend the almond meal and icing sugar until fine and sift.
- Whip the egg white, sugar and salt until medium to firm peak.
- Fold in the almond meal mixture and tea powder.
- Pipe the macaron mixture on baking tray and let the skin dry.
- Bake at 140C in convection oven until cooked.