Macarons with Tomato mousse



Preparation time: 50 min
Difficulty: Hard

Ingredients

- 00 flour: 60 g
- Almond flour: 430 g
- Caster sugar: 180 g
- Egg whites: 380 g
- Food colouring: as required
- Milk: 200 g
- Potato starch: 40 g
- Powderes sugar: 700 g
- Sugar: 50 g

Preparation

To make the Macarons, sift almond flour and powdered sugar in a bowl, then add 00 flour.
In a kneader, beat caster sugar and egg whites until stiff, then add the flours and blend bottom-up to keep it stiff. Divide the mixture in two bowls and colour each with food colourings. Draw small circles on baking paper with edible colours and a biscuit mold and put the baking paper on an oven tray, then squeeze little macaron portions from a sac a poche, to create same-size biscuits. Let them rest for an hour before baking at 150° for 15 minutes (ventilated oven).

Now it is time to prepare the filling: whisk **Pomì L+** and cold milk in a mixer. Blend sugar and sifted potato starch in a small pan (use a whisk) and cook for 5/10 minutes over low heat, stirring to avoid lumps. When the cream has thickened, transfer it on a big dish, cover with a plastic wrap and let it cool. In the end fill the Macaron halves with the Tomato mousse and serve.

For this recipe we used:

Strained Tomatoes 150 ml

