

Macarons with Tomato mousse



Time: 50 min.

Difficulty: Hard

Ingredients (20 macarons)

• Ingredients

- Pomi L+ 500g 150 ml
- 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

For this recipe we used:



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 **Pomè 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.