

# Macaroon lemon pie, cilantro jelly, crystallized ivory chocolate

Recipe for 4 persons



## Description

Yellow macaroon filled a lemon cream, cilantro and lemon gel. Finalized with white chocolate chips

## Ingredients

### Macaroon

- 120 Gr Egg white
- 50 Gr Sugar
- 3 Gr Yellow food coloring
- 110 Gr Almond powder
- 225 Gr Icing sugar

### Lemon cream

- 135 Gr Sugar
- 30 Gr Cornstarch
- 3 Unit(s) Egg yolk
- 1 Unit(s) Lemon zests
- 90 Ml Lemon juice
- 155 Ml Water
- 15 Gr Butter

### Cilantro and lemon gel

- 2 Bunch(es) Fresh cilantro
- 2 Unit(s) Lemon
- 200 Gr Sugar
- 950 Ml Water
- 12 Leaf(ves) Gelatin

### white chocolate chips

- 150 Gr White chocolate
- 1 Leaf(ves) Rhodoid

## Preparation

- Preparation time **60 mins**

### Macaroon

The day before, separate the whites from the yolks and keep the whites at room temperature in an airtight container. In the cutter, put the almond powder and the icing sugar, mix it for a minute and pass it through a sieve. In the bowl of a kitchen aid mixer begin whipping the egg whites with a pinch of salt. Whip them until they get fluffy and start detaching from the sides of the bowl. At this stage add in the sugar and continue whipping for a few minutes until it thickens and gets shiny. Combine the egg whites with the remaining dry ingredients by folding it with a spatula. Mix a little

bit more rapidly in the end until you get a smooth, almost toothpaste like, texture. Fill a pastry bag lined with a small plain tip with this mixture. Pipe the mix into little discs on a baking sheet lined with parchment paper. Dry for 5 to 10 minutes and then bake for 12 to 15 minutes.

### Lemon cream

In a small sauce pan, mix the cornstarch with the sugar the eggs yoks and the lemon. Mix this preparation well then Add the water, lemon juice and bring the preparation to boil while whisking energetically for 30 seconds. Remove the pot from the stove and add the butter and the rehydrate gelatin, incorporate them properly and wait for the cream to be homogeneous in consistency. Transfer the lemon cream in a container that will go in your fridge 4 hours, if needed mix it well with a whisk before using it.

### Cilantro and lemon gel

Place the gelatine leaves in a very cold water container to rehydrate them. Boil the water the sugar, and the quartered lemon . Off the heat add the grained gelatine leaves, mix well to dissolve it, then add the cilantro , then lay plastic wrap on it. Let it rest for at least 15-20 minutes, then pass it through a strainer. Pour on a tray and let cool down in the fridge overnight. When cold and solid, cut in pretty squares.

### white chocolate chips

Crystallization of white chocolate (realization of the temperature curve). Temperatures of uses: White Chocolate 27-29 C. Once crystallized, use a spatula to spread the chocolate over the Rhodod sheet, when cold and solid, break it into pieces.

**Bon appétit!**