



## Lemon Poppy Seed Macaron, Salmon & Goat's Cheese Smoke



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2

### Ingredients

#### Lemon Poppy Seed Macaron, Salmon & Goat's Cheese Smoke

##### Lemon & poppy seed macaron

- 150g ground almond
- 150g icing sugar
- 55g egg whites
- 8 lemon zest
- 150g sugar
- 75g egg whites

##### Goat cheese

- 300g Gruff Junction goats' cheese

##### Smoked caviar



- 235g water
- 2g salt
- 6.6g agar
- 6g gelatin
- 5g smoke powder

### **Compressed cucumber**

- 10g mirin
- 10ml sushi vinegar
- 2g salt
- 5g sugar
- 50g cucumber peeled and sliced

### **Smoke**

- 10g wood chippings

### **Dill tuile**

- 150g potato, cooked
- 95g egg whites
- 65g butter
- 10g dill
- 50g flour
- Pinch of salt

## **Methods and Directions**

### **Lemon Poppy Seed Macaron, Salmon & Goat's Cheese Smoke**

#### **Lemon & poppy seed macaron**

- Mix ground almonds, icing sugar and egg whites in thermo mix until smooth.
- Make Italian meringue.
- Add zest to ground almonds, icing sugar and whites.
- Fold both mix together until combined.
- Pipe onto mats and rest for 1 hour.
- Bake t 130°C for 19 minutes.
- Leave to cool and store in air-tight container.

#### **Goat cheese**

- Whip the cheese



- Boil water, salt and agar until cooked.
- Add gelatin and smoke powder
- Drop into cold oil

### **Compressed cucumber**

- Put everything into a vac pack bag for 50 seconds. Rest for seven hours.

### **Smoke**

- Into the cold smoke gun

### **Dill tuile**

- Mix everything together. Bake, roll and dry.

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