

ALMOND KISSES



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Sean D'Almada-Remedios

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

ALMOND KISSES

Chocolate Shell

- 600g Cacao Barry 72% Venezuela

Amaretto Soaked Muscatels

- 100g Muscatels (pitted)
- 100ml Amaretto

Amaretto Crèmeux

- 150g sugar
- 200ml cream
- 140ml Amaretto



- 15g gelatin
- 400ml cream

72% Venezuela Mousse

- 168g sugar
- 225g eggs
- 30g yolks
- 330g 72% Venezuela
- 40g butter
- Cream, semi-whipped

Chocolate Macaron Crunch

- 300g almond TPT
- 40g Dutch processed cocoa powder
- 50g egg white 1
- 50g egg white 2
- 150g sugar
- Callebaut crisp pearls coated with gold shimmer powder

Methods and Directions

ALMOND KISSES

Chocolate Shell

- Temper 600g Cacao Barry 72% Venezuela and fill a tray of 6cm diameter half-sphere moulds.
- Also half fill 3cm half-spheres quarter full to use as stands to support the shell.
- Once the chocolate has retracted and the moulds have been removed, cut holes in a lace like pattern with piping tips heated with a blowtorch.

Amaretto Soaked Muscatels

- Cover and bring to a boil and blitz to achieve a fine paste.

Amaretto Crèmeux

- Make a caramel of the cream and sugar.
- Add the Amaretto and soaked gelatin and whisk to combine.
- Leave to cool and then fold in semi-whipped cream.

72% Venezuela Mousse



- Bring sugar and water to 118°C and pour over eggs and yolks whisking well together.
- Melt the chocolate and whisk in the butter and add to above sabayon.
- Whisk till cool and fold in the cream.

Chocolate Macaron Crunch

- Preheat oven to 140°C.
- Mix Egg whites 1 with TPT and cocoa and make an Italian meringue of remaining egg whites and sugar.
- Fold to a lava like consistency and pipe with a plain tip.
- Leave at room temperature to form a skin and bake for 16-18 minutes.
- Once cool, chop into small chunks.

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