

CAMELIZED MACADAMIA NUT TART AND MASCARPONE CHEESE



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Ekapoj Yamlamai



Cherdphong Sonkanok

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Desserts

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Ingredients

CAMELIZED MACADAMIA NUT TART AND MASCARPONE CHEESE

- 100g macadamia nuts
- 30g ground almond
- 100g sugar
- Pinch of salt
- 20g butter
- 5 tart shells

Methods and Directions



CARAMELIZED MACADAMIA NUT TART AND MASCARPONE CHEESE

- Caramelize sugar.
- Add butter and a pinch of salt.
- Add macadamia nuts first, stir, and then add almond powder.
- Fill the tart shells with the mix.
- Bake in an oven for 10 to 15 minutes at 180°C.

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