


ALMOND MACARON WITH TUNA SPICY



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 Nongnuch Abanpaew

 Anupong Nualchawee

An unmistakable resort, set amidst one of the best golf courses in the region, Le Méridien Hotel Suvarnabhumi is a compelling choice for meetings and city escapes. It is also the closest five star resort to Bangkok's International Airport. Be inspired and energised by the global flavours and creative presentations of their carefully curated fare at Latest Recipe, Favola, and Latitude 13° 39'. Represented by Anupong Nualchawee & Nongnuch Abanpaew.

- Sub Category Name
Combo
Main Courses

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

ALMOND MACARON WITH TUNA SPICY

Tuna Spicy

- 120g boiled, boneless and skinless Thai ocean tuna meat
- 5g fine chopped coriander root
- 10g chopped shallot
- 2.5g chopped chilli
- 3g sugar
- 10g lime juice
- 2g salt



Macaroon Shell

- 375g almond powder
- 375g icing sugar
- 5g white colouring powder
- 120g egg white
- 330g sugar
- 90g water
- 140g egg white
- 1.5g finely shredded Kaffir lime leaf
- Coriander leaves

Methods and Directions

ALMOND MACARON WITH TUNA SPICY

Tuna Spicy

- Mix coriander, shallot, chili, lime, salt and sugar in a mixing bowl. Add in the tuna and mix well.

Macaroon Shell

- Preheat oven to 150°C top heat and bottom heat.
- Sift almond powder and icing sugar together, set aside.
- Boil sugar with water until 117°C. At the same time beat egg white (140g) in mixing bowl, pour hot sugar into it, beat until warm.
- Add the other egg white, mix gently and fold into the almond mix.
- Pipe macaroon at 3 – 4 cm diameter, bake on double sheet pan for 14 minutes, place in a cold place to cool down.
- Add Kaffir lime leaf on top of macaron and decorate with deep fried shallot and coriander leaves.