



# Macaroons topped with a chocolate, lemon cream and fresh berries

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Delicious Macaroons topped with a drizzle chocolate, lemon cream and are packed with fresh berries flavor. All the ingredients makes Macaroons even more delicious. The eating experience is entirely different and they're the perfect dessert to end an elegant dinner!

**Preparation time: 90 min.**  
**4 servings**

## INGREDIENTS

- 🍷 **egg whites 85 g**
- 🍷 **sugar 165 g**
- 🍷 **confectioner's sugar 175 g**
- 🍷 **almond powder 90 g**
- 🍷 **dark chocolate 150 g**
- 🍷 **lemon pulp (puree) 115 g**
- 🍷 **egg 2 pieces**
- 🍷 **gelatin (powder or leaves) 6 g**
- 🍷 **butter 150 g**
- 🍷 **raspberry pulp (puree) 100 g**
- 🍷 **blackberries 40 g**
- 🍷 **raspberries 40 g**
- 🍷 **wild strawberries 40 g**
- 🍷 **blueberries 40 g**

**Macaroons.** 1. With a mixer, whip the egg whites, sugar on a slow speed. Sieve the almond powder and confectioners sugar. 2. Preheat the oven to 150C. Mixer dry ingredients with whipped eggs by using a spatula. 3. By using a piping bag, pipe macaroons on silpat on a baking tray. 4. Bake for 14 minutes. Cool down. 5. Melt dark chocolate over a water bath, coat the macaroons with a chocolate.

**Cream.** 1. Heat a lemon purée and half of sugar in a saucepan. 2. Whisk eggs and the rest of the sugar together, until fluffy cook, add the gelatin Pass through a fine sieve, mix with butter, using a hand blender. 3. Transfer into gastro, plastic wrap in contact, keep in freezer for 10-15 mins. 4. Once cold, pipe over the macaroons

**Raspberries sauce.** 1. Heat up purée and sugar, sieve the mass, cool down in the fridge

**Decoration.** 1. Cut berries and place on top of the cream.

