

Pistachio Macaroons Brooks cherries, and Mascarpone Cream

Courtesy of AVANT

Poached Brooks Cherries

- 1C Brooks Cherries
- 1C Kirsch Liquor
- ½ C Granulated Sugar

Bring kirsch and sugar to a boil, being careful since the kirsch will light on fire. Once the alcohol has been evaporated pour over the pitted brooks cherries. Let cool down at room temperature.



Macaroon Shells

- 10.5 oz Pistachio Flour
- 10.5 oz Confectioners' Sugar
- 4 oz Egg Whites
- 10.5 oz Granulated Sugar
- 2.5 oz Water
- 4 oz Egg Whites

Pulse the the confectioners' sugar and pistachio flour, then add the first portion on the egg whites.

Bring the water and sugar to boil at 245 F°. While this is reaching temperature start whisking in a mixer the second portion of the egg whites. When the syrup has reached 245°F pour it slowly into the mixing egg whites while is mixer is still on and continue whisking until meringue has reached room temperature.

Fold meringue into the almond-sugar mixture. Spoon the batter into a piping bag and pipe rounds of batter about 3.5cm in diameter, spacing them 2cm apart on baking trays lined with baking parchment.

Leave to stand at room temperature for at least 30 minutes, until a skin forms on the shells, in the meantime preheat the oven at 350°F, if it has a fan make sure is on low.

Put the trays in the oven. Bake for 12 minutes, remove the macaroons and slide the shells onto a resting rack.

Mascarpone Cream

- 8 oz Mascarpone Cheese
- 8 oz Heavy Whipping cream
- 1 tbsp Orange Blossom Water
- 3 tbsp Granulated Sugar.
- Zest of 1 Orange

Mix sugar and heavy cream in a mixing bowl and whisk until soft peaks. Fold in the rest of the ingredients using a rubber spatula and transfer to piping bag.

Fill the macaroon shell with the mascarpone cream and top with another shell to form a "sandwich" and serve with the poached cherries and the cherry poaching liquid.