



➤ TRATTORIA 1910 MENU ◀

GALLO SALAME MACAROON



INGREDIENTS

Salame Macaroon

- 2¾ cups powdered sugar
- 1½ cups almond meal
- 1⅓ cups egg white
- 3½ tbsps. sugar
- 5 tbsps. Gallo Salame, finely diced

Port Wine Cream

- 5 tbsps. port wine reduction
- 1⅓ cups whipped cream
- 2 fresh strawberries, finely diced

Lotus Root Chip

lotus root, finely sliced

Port Wine Reduction Sauce

port wine

DIRECTIONS

Salame Macaroon

1. Sift powdered sugar.
2. Mix powdered sugar and meal together.
3. Whip egg white and add sugar.
4. Mix meringue with powdered sugar and almond meal with diced salame until smooth.
5. Pipe into a circular shape onto a sheet pan and bake at 325 degrees Fahrenheit.
6. Double sheet pan for 25 minutes then freeze.

Lotus Root Chip

1. Boil lotus root slice for 1 minute in simple syrup with red food coloring.
2. Remove the Lotus Root from syrup and place them between two silicon mats with Isomalt sugar on either side.
3. Dry in oven for about 20 minutes at 250 degrees Fahrenheit.

Port Wine Reduction Sauce

1. Pour port wine into a pot and boil until mixture is thick.

Presentation of Macaroon

1. Flip over finished macaroon and pipe the port wine sauce onto the center of it.
2. Place fresh raspberries around the edge of the macaroon and put fresh strawberries that have been cut into 3 quarters on top of the macaroon crossing each other.
3. Sprinkle some powdered sugar on top of the macaroon and place the lotus root on top.