

Les Petits Desserts de l' Ocean Liners for Two
A Selection of Favorite Bite-Sized Desserts

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Passion Fruit Tartlet

Ingredients:

2 ounces passion fruit purée
2 ounces melted chocolate
2 ounces sugar
2 whole eggs
2 egg yolks
2 ounces butter
Tartlet shell sweet dough as needed

Directions:

Combine all ingredients together and bring to a boil while continuously mixing. Paint the inside tartlet with chocolate and when set garnish with the cream. Pipe a small rosette of meringue in the center and burn with the blow torch.

Macaroon Rose Lychee

Ingredients:

2 ounces egg whites
½ ounce sugar
3 ounces icing sugar
3 ounces almond powder
Red color as needed
Rose water as needed
Dash of Fleur de sel

Directions:

Whip the egg whites and add in the 2 ounces of sugar. When the egg whites reach snow point, add in the rest of the ingredients. Pipe ¾ -inch diameter and spray a little of fleur de sel and bake at 250°C for 5 minutes. Then change to another oven at 180°C until set.

When removing the macaroons from the oven, place a small amount of water under the paper to provoke steam (it is easier to remove the macaroons and the bottom stays soft).

Then load the macaroons with the filling made of almond paste, butter and lychee purée

Yield: 6 Servings

Recipe courtesy of Celebrity Cruises