

The Dacquoise



Serves :

Ø18-20 cm



Prep :

20 min.



Rest :

Freezing : -
Refrigeration : -



Cook :

Temperature : 356°F
Time : 10-15 min.

Special equipment

Plain round piping tip: 15 mm

Baking sheet

List of recipes

✓ Dacquoise biscuit



Steps

- ☞ **Sift almond powder/cornstarch/confectioners' sugar**
- ☞ **Make a firm meringue with the sugar and egg white**
- ☞ **Mix the meringue and the powders together**
- ☞ **Pipe the dacquoise mixture**
- ☞ **Sprinkle with confectioners' sugar**
- ☞ **Bake**

10-12 minutes at 180°C/356°F in a fan-assisted oven.

The dacquoise

Ingredients

- ☑ 63 g ~ Powdered sugar
- ☑ 63 g ~ Almond powder
- ☑ 38 g ~ Superfine sugar
- ☑ 13 g ~ Brown sugar
- ☑ 75 g ~ Egg whites (x2-3 eggs)
- ☑ 13 g ~ Cornstarch

- Sift together:
 - 63 g of almond powder,
 - 13 g of cornstarch,
 - and 63 g of powdered sugar.
- Mix the ingredients well using a whisk.
- In the bowl of a stand mixer, prepare 2 egg whites (75 g).
- In a separate small bowl, combine:
 - 38 g of superfine sugar,
 - and 13 g of brown sugar.
- Beat the egg whites on low speed.
- When the egg whites start to foam, gradually increase the speed.
- Add the sugar mixture in 2-3 portions to obtain a smooth and glossy meringue.
- Add the almond mixture to the meringue and gently fold it in using a spatula.
- Draw a circle of the size of the mold on a piece of parchment paper (Ø18 cm).
- Preheat the oven to 180°C/356°F.
- Transfer the mixture into a piping bag fitted with a plain nozzle (Ø15 mm).
- Pipe the mixture starting from the center and spiraling outwards.
- Dust with powdered sugar.
- Bake at 180°C/356°F for 10-15 minutes.
- The dacquoise should have a beautiful golden color.



✓ Other variations

❖ Coconut Dacquoise:

For a ø 20-22 cm (15 mm nozzle)

Ingredients :

- Egg whites: 60 g
- Superfine sugar: 20 g
- Almond powder: 17 g
- Shredded coconut: 40 g
- Powdered sugar: 57 g

Prepare a meringue with the egg whites and superfine sugar.

Then add the almond powder, shredded coconut, and powdered sugar.

Bake for 10-15 minutes at 180°C/356°F.

❖ Pistachio Dacquoise:

For a ø 20-22 cm (15 mm nozzle)

Ingredients :

- Egg whites: 60 g
- Superfine sugar: 20 g
- Almond powder: 46 g
- Powdered sugar: 54 g
- Pistachio paste: 8 g
- Crushed pistachios: 10 g

Prepare a meringue with the egg whites and superfine sugar.

Then sift the almond powder and powdered sugar. Mix well.

Add the pistachio paste and crushed pistachios. Mix.

Bake for 10-15 minutes at 180°C/356°F.