

# Coconut Macaroons

Cuisine: **German**Food category: **Pastry**Author: **Janine Kühn**Company: **Retigo DE**

## Program steps

1 Eiweißmasse erwärmen

Hot air	100 %	Termination by time	00:30 hh:mm	45 °C	50 %	
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2 Plätzchen Backen

Hot air	100 %	Termination by time	00:14 hh:mm	140 °C	50 %	
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## Ingredients - number of portions - 3

Name	Value	Unit
coconut flakes	350	g
powdered sugar	350	g
egg whites	7	pcs
marzipan	200	g
Salt	1	g
Chocolate	300	g

## Nutrition and allergens

Allergens: Coconut, Milk, Nuts, Soy  
 Minerals: Calcium, Iron, Magnesium, Phosphorus,  
 Potassium, Sodium: 38758 mg  
 Vitamins: Vitamin B2, Vitamin B6, Vitamin E

Nutritional value of one portion	Value
Energy	2087.5 kJ
Carbohydrate	252.8 g
Fat	121.5 g
Protein	22.3 g
Water	5.5 g

## Directions

The **number of servings** in this recipe corresponds to the **number of GN1/1** trays.

Grate the **marzipan** and combine it with the **egg whites**, **salt**, and **powdered sugar** in a container.

Place the container in the combi steamer and heat the mixture at 45°C for about 30 minutes. Then stir the mixture well until the marzipan and sugar have completely dissolved. The consistency should resemble paste. Next, fold in the **coconut flakes**. Depending on your taste, you can refine the dough with rum or bitter almond flavoring.

Using spoons, form macaroons on a greased baking tray and bake in the program. Allow the macaroons to cool completely before removing them from the tray.

Melt the **chocolate** and dip the bottoms of the macaroons once, place them on a baking paper, and chill in the shock freezer.

The macaroons will remain soft for a long time if packed airtight.



Vision Bake