

COCONUT-CHOCOLATE MACAROONS



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** 15 min - **Equipment :** -

Ingredients : 20 macaroons

- 4 blancs d'oeuf/egg whites - 160 g caster sugar - 100 g dark chocolate - 250 g desiccated coconut - pinch salt

1. Preheat the oven to 180°C (170°C fan, gas mark 4). Fit the whisk in the metal bowl, add the egg whites and a pinch of salt, remove the cap and run the WHISK programme.
2. When small peaks start to form, add the sugar through the opening and restart the WHISK programme for 1 minute
3. Put the whisked egg whites into a bowl, and gently fold in the coconut using a spatula..
4. Fit a piping bag with a fluted tip, fill with the mixture and pipe 2-3cm mounds on a lined baking tray or alternatively use 2 spoons to shape. Bake for 15 minutes until lightly browned.
5. Melt the chocolate in a bain-marie. Set the baked macaroons aside until cold. Dip the bases in melted chocolate, place on baking paper and refrigerate for 1 hour until firm.

Cook Expert ■

