

Coconut macaroons

Cuisine: **German**
Food category: **Pastry**



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Program steps

1

Eiweißmasse erwärmen




Hot air




100

%




Termination by time




00:30

hh:mm




45

°C




50

%




2

Plätzchen Backen




Hot air




100

%




Termination by time




00:14

hh:mm




140

°C



50

%



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: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	451.5 kJ
Carbohydrate	113.2 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

The **number of servings** in this recipe corresponds to the **number of GN 1/1** baking sheets.

Grate the **marzipan** and place it in a container with the **egg white**, **salt**, and **icing sugar**.

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 also add rum or bitter almond extract to the dough.

Shape macarons onto a coated baking sheet using spoons and bake according to the program. Let the macarons cool completely and then remove them from the baking sheet. Melt the chocolate and dip the macaron bases once, place them on parchment paper, and chill them in the freezer. The macarons will stay soft for a long time if stored in an airtight container.

Recommended accessories



Vision Bake