

Desserts and Patisserie - Meringue & Marshmallow

Recipe No: 31701 - 31701B

## **Coconut Macaroons**

## USING Bakels Macaron Mix

	Total Weight	1.610
2	Coconut	0.400
	Bakels Macaron Mix	1.000
1	Water (approx. 50 - 55°C)	0.210
Group	Ingredient	KG

Method: 1. Place Group 1 in bowl.

- 2. Blend for one minute on slow and scrape down.
- 3. Beat on top speed using a beater for 6 minutes.
- 4. Add Group 2 to bowl.
- 5. Beat for 1 minute on top speed.
- 6. Deposit (by hand) onto baking trays lined with silicon paper.
- 7. Sprinkle macaroons lightly with coconut.
- 8. Bake at 150°C for approximately 40 minutes or until golden brown.