

KOKOSMAKRÖNCHEN (CHOCOLATE DIPPED MACAROONS)

INGREDIENTS

250 grams shaved sweetened coconut
5 egg whites
400 grams marzipan
zest of one lemon
2 tablespoons rum
300 grams of self-hardening chocolate glaze

DIRECTIONS

Preheat the oven to 325F. On a cookie sheet, spread out the coconut and toast in the oven until lightly golden. Let toasted coconut cool.

Separate the eggs into a small bowl, discarding the yolks or save for another purpose. Whisk until you have firm peaks, but do not over-whisk. This can be a very fine line. If your egg whites start to separate, start over as they are unrecoverable. Zest the lemon. Fold in the powdered sugar, the lemon zest and the marzipan (you may have to chop the marzipan into little pieces in a food processor). Be gentle with the egg white mixture, so that it does not deflate. Add in the coconut. The mixture should be very gooey.

Drop tablespoons of the mixture approximate 2 inches apart on a cookie sheet lined with silpat or onto parchment paper. Silpat or parchment paper is almost imperative in this recipe. Bake 15 minutes or until golden brown at the edges.

Let cool and set (they are pretty soft when they come out of the oven; careful not to crush them when removing them from the cookie sheet).

Melt the self-hardening chocolate and pour into a bowl that is at least as deep as the cookies are wide. Lay out wax paper on counter. Individually dip each macaroon halfway into the chocolate and place onto the wax paper. Let harden.