

CHOCOLATE CHIP COCONUT MACAROONS

INGREDIENTS

250 grams shaved sweetened coconut
250 grams confectioners sugar
5 egg whites
400 grams marzipan
zest of one lemon
2 tablespoons rum
350 grams (one package) mini-chocolate chips

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 and mini-chocolate chips. The mixture should be very gooey.

Prepare cookie sheets with silpat or parchment paper (almost imperative in this recipe).

Drop tablespoons of the mixture approximate 2 inches apart on a cookie sheet lined with silpat or onto parchment paper. 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).