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## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Biscuit, Dessert, Macaroons,  
Meringue

# COCONUT MACAROONS (USING BAKELS MACARON MIX)

## OVERVIEW

An all in mix for the production of Macarons.

## INGREDIENTS

### Group 1

Ingredient

Water (50-55°C)

Bakels Macaron Mix

KG

0.210

1.000

**Total Weight:** 1.210

## Group 2

Ingredient  
Coconut

KG

0.400

**Total Weight:** 0.400

## 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.