



Food For Thought Recipe and Allergen Card

‘Red Nose’ Coconut Macaroons

80 Portions

Ingredient	Hannah Product Code	Quantity
Desiccated Coconut	D004180	1kg
Egg Whites	C000350	20
Caster Sugar	D001146	1kg
Salt		1 tbsp
Vanilla Extract	B000100	2tbsp
Glace Cherries	D004190	80
Plain Flour	D200205	100g

RECIPE METHOD – **ALLERGENS**

1. Place the desiccated coco nut on a tray and toast in the oven for 5 minutes at 160 °C until just starting to colour (this releases the oils and adds flavour)
2. When cool add to a mixing bowl with the flour and salt
3. Separate the eggs into bowls (keep the egg yolks for other dishes)
4. In a clean bowl using the planetary mixer, whisk the egg whites until they start to make soft peaks adding the sugar a little at a time
5. Once at the soft peak stage fold the mixture into the coconut, flour and salt
6. Spoon the mixture into small piles on a baking tray – leaving space in between them
7. Bake at 170°C for 12-14 minutes or until they are starting to turn golden
8. When the macaroons are still warm from the oven place a cherry on the top of each one and push it down slightly
9. Allow to cool fully and serve

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...