



Coconut and passion fruit macaroons dipped in dark chocolate

Yield: Around 28 macaroons

INGREDIENTS

- 3/4 cup Egg Whites
- 3/4 cup Sugar
- 1/2 tsp Salt
- 1/4 cup + 2 tbsp Passion Fruit Purée
- 3 cups Shredded Coconut
- 2 cups Dark Chocolate

INSTRUCTIONS

For the coconut and passion fruit macaroons dipped in dark chocolate

- Place the egg whites in a bowl, and whisk in the sugar, salt, and passion fruit purée until well combined.
- Add the coconut and mix with a rubber spatula until it is fully incorporated.
- Transfer the coconut batter to an airtight container or cover the bowl with plastic wrap and refrigerate for 6 hours or overnight.
- Preheat the oven to 350 degrees F.
- Line a baking sheet with parchment paper or a non-stick liner.
- When ready to bake, transfer the coconut batter into a medium bowl.
- Mix the batter thoroughly, redistributing the egg whites and sugar.
- Using a small cookie scoop, firmly press the batter into the scoop.
- Round the bottom of the scoop with the palm of your hand.
- This will make the cookies slightly larger and help hold their shape.
- Drop each cookie onto the prepared baking sheet, 1 inch apart.
- Bake until the macarons are a nice golden brown, rotating the baking sheet halfway through baking, 23-25 minutes.
- Remove from the oven and transfer the cookies to a wire rack to cool.
- Keep in an airtight container for 1 week.

For dipping

- Place the dark chocolates into heat-proof medium bowls.
- Fill a medium saucepan with a couple of inches of water and bring to a simmer over medium heat.
- Turn off the heat; set the bowl of chocolate over the water to melt.
- Stir until smooth.
- Once the chocolates are melted and smooth, remove them from the heat.
- Line a sheet pan with parchment or waxed paper.
- Holding the Coconut Macaroons by the top, dip the macaroon into the dark chocolate, lift and shake slightly, letting any excess chocolate fall back into the bowl.
- Set macaroons on parchment paper.
- Repeat with the rest of the coconut macaroons.
- Set the macaroons aside until the chocolate sets, about 30 minutes.

Note: After dipping the macaroons, you can leave them out for 30 minutes at room temperature to set, or speed the process by popping them into the refrigerator for 15 minutes.