

Apple Cinnamon Macaroons

Ingredients:

- IREKS Coconut Mix 2.000kg
- Water 0.750kg
- IREKS Cinnamon Filling 0.500kg
- Egg 0.080kg
- Water 0.170kg
- Apple Pieces 0.400kg
- Sacher Caramel 0.300kg
- Dobra Decorations



Method:

- Mix the IREKS Cinnamon Filling with the egg and 80g water, beat for 3-5 minutes. Let rest.
- Mix the coconut mix and 750g water on slow speed with a beater. Scrape down. Then mix on medium speed for 3 minutes.
- Pipe into pyramids, around 50g. With damp hands or a spoon, create holes in the center of each macaroon.
- Into the centers of each macaroon pipe a layer of cinnamon filling and then top with apple pieces
- Allow to rest for 15 minutes prior to baking and Bake at 175° C – 185° C with low bottom heat.
- Allow macaroons to cool.
- Melt Sacher Caramel until pipeable consistency, transfer to piping bag and drizzle over the macaroons.
- Place Dobra Decorations on top