Coconut macaroons

NZBK-013 · Biscuits · 20 macaroons

INGREDIENTS

170 g desiccated coconut

110 g caster sugar

100 g egg whites

5 mL vanilla



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix all ingredients and rest 10 min.
2. Scoop and press into mounds.
3. Bake at 165°C for 16–20 min until golden and set.
4. Cool before lifting.

ALLERGEN CHECK

Egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-013-coconut-macaroons