

Coconut Macaroons

<i>Ingredients</i>	<i>Metric</i>	<i>American</i>	<i>Yield</i>	<i>Baker's %</i>
Granulated sugar	1000 g	35.0 oz	37.04 %	1000 %
Coconut	1000 g	35.0 oz	37.04 %	1000 %
Pastry flour	100 g	3.5 oz	3.70 %	100 %
Egg, whole	600 ml	21.0 oz	22.22 %	600 %
Total	2700 g	94.5 oz	100.00 %	2700 %

Method:

- Combine in a large stainless steel bowl the sugar, coconut and sifted pastry flour. Mix well. In a separate bowl lightly mix the eggs with a whisk. Add the eggs to the other ingredients and stir until well combined.
- Pipe onto prepared sheet pans or quenelle shape (smooth oval) with two spoons.
- Bake at 375°F (190°C) for 10-12 minutes or until golden brown.
- Cool and dip or sprinkle with chocolate if desired.

Storage:

- Store in an airtight container with some apple peels to maintain freshness.

Notes:

- Unsweetened shredded coconut is just flakes of dried coconut with no sweetening and no artificial flavoring. This enables you to maintain the fresh coconut flavor and control the sweetness of whatever you're baking. Gourmet bakers and fine restaurants primarily use unsweetened coconut.

Pâte Sucrée

<i>Ingredients</i>	<i>Metric</i>	<i>Yield</i>
Butter	250 g	22.5 %
Sugar	250 g	22.5 %
Eggs	100 ml	9.0 %
Baking Powder	5 g	0.5 %
Pastry Flour	500 g	45.0 %
Salt	5 g	0.5 %
Total	1110 g	100.0 %

- In the bowl of an electric mixer, cream the butter with the sugar and salt at medium speed using a paddle attachment.
- Add the eggs one at a time until well blended.
- Sift pastry flour and baking powder. Place them on the table and make a hole in the center.
- Put batter in the center and use your fingers to get a crumbly or streusel consistency. Bring the dough together. (You should be able to see spots of flour on the dough).
- Set the dough aside and clean your hands with flour and incorporate the leftovers to the dough. Place it in a container, cover and refrigerate.