



Finlay's Coconut Macaroon Mix

Finlay's Coconut Macaroon Mix is a deliciously versatile cold process mix, requiring only the addition of water to produce traditional coconut macaroons. A tasty treat on its own, but can be used in combination with many inclusions. Popular favourites include chocolate chips, cherries, even rum and raisin. Finlay's Coconut Macaroon Mix once made up with water can be piped, spread or scooped.

Recipe Idea - Valentine's Coconut Hearts

1500g Finlay's Coconut Macaroon Mix
230g Finlay's Strawberry Jelly Crystals
450g Hot Water
Baked 20 mins @ 145oC

Place the coconut mix into a planetary mixer. Dissolve the jelly with the hot water and then add to the coconut mix. Mix for 3 minutes on 2nd speed. Spread the mix into a four-sided foil lined tray with silicon paper. Dependant on the size of the tray, aim for the depth of the mix to be approx. 12-15mm thickness. Allow to set, ideally in the retarder; cooling/setting can be accelerated in the freezer.

Cut into the desired heart shape, mini bite or full sized. Place hearts onto a silicone lined baking tray, sprayed with Carlex release agent. Bake/dry out avoiding browning. Finish by dipping one side into either white or dark chocolate, with an optional sprinkle of freeze dried raspberries. Trimmings can be reworked by balling up and being rolled out to the desired thickness; may need to be retarded again before cutting.

Product Info

Pack size

10kg - Code A0130
(heat sealed poly sack)

Palletisation

10kg x 84

Storage

Store in dry, ambient conditions

Make Up Instructions

Ratio: 1kg Coconut Macaroon Mix to 450ml cold water.
Place water in a mixer fitted with a beater and add mix. Beat for 3 minutes on 2nd speed. Scrape down and mix for a further minute on 2nd speed. Allow to stand for 10 minutes prior to depositing.