Coconut and dark chocolate rocher |

Recipe for 4

Description

Coconut comes to the fore, in this cookie that enters the traditional pastry world, adorned with a dark chocolate glaze.

Note

Remember that 3 egg whites correspond to 90g of mass.

If you use chocolate that's too hot or too cold for the glaze, it may whiten over time, and the finish will be less appetizing.

Ingredients

Biscuit

- 200 Gr Unsweetened grated coconut
- 200 Gr Sugar
- 3 Unit(s) Egg white
- 1 Unit(s) Vanilla bean

Chocolate glaze

- 300 Gr Dark chocolate

Preparation

- Preparation time **20 mins**
- Preheat your **Oven** at **464 F°**

Setting up

Place the chocolate on a bain-marie, making sure that the bowl is completely dry, with no trace of moisture. Once the chocolate has melted, leave it on the corner of the counter to cool. Ideally, wait until the chocolate is between 29°C and 31°C (84.2°F and 87.8°F) before using.

Using a paring knife, split the vanilla pod lengthwise, then use the blade to remove the vanilla seeds.

<u>Biscuit</u>

In a bowl, mix the sugar and coconut, then add the vanilla seeds.

In another bowl, beat the egg whites just until frothy, then fold into the first mixture.

Using your hands, shape the mixture into balls. (equivalent to a scoop of ice cream)

Place them on a baking tray lined with parchment paper. Leave a space of about 5 cm between each ball.

Bake in a hot oven for approximately 10 minutes.

<u>Glaze</u>

Make sure your melted chocolate is at the right temperature (ideally).

Once the cookies are cold, all you have to do is dip them in the chocolate.

Place them on baking paper and allow the chocolate to harden, or place them in the fridge for around two minutes.

Finish with a light dusting of powdered sugar if desired.

Bon appétit!