

Salt and Serenity

Tropical Macaroons

Recipe adapted from David Lebovitz's recipe for Pineapple Coconut Macaroons.

Makes 34-36 macarons.

One 20-ounce (600 gram) can crushed unsweetened pineapple

1 cup sugar

¼ teaspoon kosher salt

3½ cups (245 grams) dried unsweetened shredded coconut

3 large egg whites

½ teaspoon vanilla bean paste or vanilla extract

⅔ cup chopped toasted macadamia nuts (salted are fine if you like)

8 ounces white chocolate, finely chopped

1 Tablespoon vegetable or coconut oil

1. Pour pineapple and its juice into a 12-inch skillet. Add sugar and salt. Cook on high heat until the liquid is evaporated. Continue cooking, stirring constantly, until the pineapple gets thick and sticky and begins to brown. It will take about 15-18 minutes.
2. Remove from heat and scrape caramelized pineapple into the bowl of a stand mixer, fitted with the paddle attachment. Allow to cool for about 10 minutes. Add coconut, egg whites and vanilla bean paste or extract. Mix until all the ingredients are well blended. Add chopped macadamia nuts and mix for a further 30 seconds, until nuts are evenly distributed in the dough.
3. Place rack in middle of oven and preheat oven to 350°F. Line 2 baking sheets with parchment paper.
4. Using a 1¼-inch scooper, or tablespoon measure, form balls of dough and use your hands to shape each ball into a pyramid shape. If you're one of those people who like all your cookies to be exactly the same size (that's me!), bust out your Weight Watchers scale and weigh them. I made them 22 grams each. You can put about 18 macaroons on each baking sheet.
5. Bake cookies, one sheet at a time. Bake for 9 minutes, rotate baking sheet and bake for a further 9-10 minutes, until they are golden brown. Set on a rack and allow to cool.

6. While cookies are cooling, melt white chocolate. Place white chocolate and oil in a medium sized bowl set over a saucepan of simmering water, making sure the water does not touch the bottom of the bowl. Stir occasionally, until chocolate is melted.
7. Dip each cooled macaroon in the melted chocolate. I like to just dip the bottom and about $\frac{1}{3}$ of the way up the sides of the cookie, so that you can still see that it is a macaroon.
8. Set dipped cookies on parchment lined baking sheet. Refrigerate until chocolate has hardened. Store dipped cookies in an airtight container in fridge for 3 days or in freezer for up to 3 weeks.