

Coconut, Strawberry & Balsamic Macaroons

from The Imperfect Kitchen

Macaroon Ingredients	Amount
Egg whites	2
Sea (kosher) salt	a pinch
Caster (superfine) sugar	100g
Fine desiccated coconut	100g
Freeze dried strawberry powder	1 tbl sp
Balsamic vinegar	1 tsp
Balsamic glaze	About 1 tbl sp

Balsamic Glaze	Amount
Balsamic vinegar	500ml

Macaroon Instructions

1. Preheat the oven to 150°C / 300°F and line two baking trays with baking paper
2. Whisk the egg whites and salt in a medium sized bowl until stiff peaks form
3. Gradually beat in the sugar and strawberry powder
4. Gently fold in the coconut and balsamic
5. Using 2 teaspoons, shape heaped teaspoons of the mixture into balls and place on the trays, about 5cm apart
6. Bake for about 20 minutes, rotating halfway through
7. When the macaroons are dry and cooked cool on wire racks before drizzling with the balsamic glaze
8. Store in an airtight container

Balsamic Glaze Instructions

1. Pour vinegar into a small saucepan and bring to a simmer
2. Turn the heat to low and reduce the vinegar for between 30 and 40 minutes, or until it has become thick enough to coat the back of a spoon
3. You should end up with about 125ml
4. Remove from heat and allow to cool
5. If sealed in an airtight container and kept in the fridge, a balsamic glaze should keep quite happily for a year or more