



# Institutional Foodservice Recipe

## STANDARDIZED HACCP PROCEDURE



<b>Recipe Name:</b>	Puree Macaroons		
<b>Yield: (# of portions)</b>	<b>7</b>	<b>14</b>	<b>28</b>
<b>Ingredients:</b>			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Hot Water (165-180° F)	½ cup / 120 mL	1 cup / 140 mL	2 cup / 280 mL
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Coconut milk	½ cup / 120 mL	1 cup / 250 mL	2 cups / 500 mL
Garnish: Whip topping			
<b>Method:</b>			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.			
5. Add coconut milk mixing well using a whisk until all liquid is absorbed. Do not over mix.			
6. Pour mixture into a baking dish and bake in the steamer for 20 minutes. Cut into squares and serve.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

**Notes:**

For further information on this recipe, CMI products or testing results, please contact us at [info@mdmktg.ca](mailto:info@mdmktg.ca)