



Gratz Insider, April 2014 - Story Continuation

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## **The Gratz Gourmet**

According to Yaffa, homemade macaroons are not only perfect for Pesach, but are also worthy of Mimuna, a holiday of Moroccan origin that is now celebrated in Israel too. Yaffa describes Mimuna as a festive gathering that takes place on the evening of the final day of Pesach to recognize the end of the holiday. Having grown up in a Moroccan family in Israel, Yaffa remembers dressing in fine clothes or costumes for Mimuna and gathering around the table for a tantalizing dessert spread. Although the idea was to indulge in treats that had been forbidden during Pesach, at Yaffa's mother's table, macaroons remained. Two of Yaffa's favorite macaroon recipes appear below.

### **Coconut Macaroons\***

14 ounces sweetened shredded coconut  
14 ounces sweetened condensed milk  
1 teaspoon pure vanilla extract  
2 extra-large egg whites, at room temperature  
1/4 teaspoon kosher salt

1. Preheat oven to 325 degrees.
2. Combine the coconut, condensed milk and vanilla in a large bowl.
3. Using an electric mixer fitted with the whisk attachment, whip the egg whites and salt on high speed until they make medium-firm peaks.
4. Carefully fold the egg whites into the coconut mixture.
5. Drop the batter onto sheet pans lined with parchment paper using either a 1 3/4-inch-diameter ice cream scoop or 2 teaspoons.
6. Bake for 25 to 30 minutes, until golden brown.
7. Cool and serve.

Yield: 20 to 24 cookies

\*Recipe by Ina Garten on FoodNetwork.com.

### Peanut Butter Macaroons

2 pounds peanuts

2 cups sugar

1 teaspoon cinnamon

1 teaspoon finely ground cloves

6 eggs

Confectioners sugar for decoration

Cupcake liners (smallest size)

1. Grind peanuts. Whole Foods, for example, has a grinder available for use on the premises.
2. Whisk eggs (whole eggs) and sugar.
3. Add rest of ingredients to egg and sugar mixture and let whole thing sit for an hour at room temperature.
4. Create small balls of batter coated with confectioners sugar, and place each ball in a cupcake liner.
5. Bake at 350 degrees for 15 to 20 minutes. Be careful not to overbake.

Yield: approximately 40 small cookies