



Coconut spumette

Step 1

INGREDIENTS

GRANCOCCO

EGG WHITES

CASTER SUGAR

g 1.000

g 1.000

g 1.000

PREPARATION

GRANCOCCO g 1.000 Egg whites g 1.000 Caster sugar g 1.000 Whip the egg whites and sugar in a mixer equipped with a whisk attachment until it forms stiff peaks. Add GRANCOCCO and mix it in carefully. Use a suitable pastry bag to create the characteristic 'spumette' shapes and bake at a temperature of 120-140°C for 120 minutes.