

Almond Joy-Style Cookies

Ingredients:

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| 1 | 14oz. bag | Sweetened coconut flakes |
| 2 | C | Semi-sweet chocolate chips |
| 2/3 | C | Almonds, chopped |
| 1 | 14oz. can | Sweetened condensed milk |

Method:

1. Preheat oven to 325F and half sheet pan with parchment paper or silpat.
2. In a large bowl combine all ingredients until well combined.
3. Scoop dough (#30) onto silpat sheet pan.
4. Flatten slightly if desired.
5. Bake cookies for 12-14 minutes or until edges of coconut are turning golden brown.
6. Remove from oven and allow to cool.

Lemon Curd with Caramelized Italian Meringue

Ingredients:

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| 3 | Lemons, juice (2 T juice per lemon) |
| | Lemon zest, blanch for 10 seconds whole lemon first in hot water to remove wax |
| 2 | Egg yolks |
| 1 | Egg |
| ¾ | C Sugar |
| 2 | T Butter, unsalted |

Meringue:

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|---|----------------------------|
| 2 | C Sugar |
| 1 | C Whites, room temperature |

Method:

1. Prepare lemon curd. Bring lemon juice and zest to a boil. Mix together egg, yolks, and sugar. Add hot lemon juice to egg mixture whisking constantly. Return to heat and bring to a boil. Remove and cool down then add in softened butter. Chill until ready for use.
2. Prepare Italian Meringue. Add enough water to the sugar to liquefy then place on stovetop and cook to 242 F (softball stage). Place whites in mixer on 1st speed then turn on machine and slowly pour hot sugar in. Increase speed to 2nd, then 3rd and allow the mixture to cool down while running. Place in piping bag and pipe onto top of the tart. Burn with a torch. Serve.