



Coconut-Chocolate Marjolaine

READY IN



45 min.

SERVINGS



8

CALORIES



581 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 tablespoons flour
- 1 cup coconut or unsweetened lightly toasted (coconut chips)
- 0.5 teaspoon cream of tartar
- 2 tablespoons rum dark
- 6 large egg whites
- 1 cup cup heavy whipping cream
- 0.3 teaspoon salt
- 12 ounces bittersweet chocolate unsweetened chopped (not)
- 0.7 cup sugar divided

- 4.5 ounces coconut shredded unsweetened

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- whisk
- hand mixer
- kitchen thermometer
- aluminum foil
- spatula
- offset spatula
- serrated knife

Directions

- Place chocolate in medium metal bowl. Bring cream to simmer in small saucepan.
- Pour cream over chocolate; whisk until chocolate is melted and smooth.
- Whisk in rum. Cover and chill at least 6 hours. (Can be prepared 2 days ahead. Keep chilled.)
- Position rack in center of oven; preheat to 325°F. Line 17x11-inch rimmed baking sheet with parchment paper.
- Mix coconut, 1/3 cup sugar, flour, and salt in medium bowl. Using electric mixer, beat egg whites and cream of tartar in large bowl until soft peaks form. Gradually add remaining 1/3 cup sugar; beat until stiff but not dry. Fold coconut mixture into meringue just until incorporated.
- Spread meringue evenly over parchment on prepared sheet, covering completely.
- Bake until light golden and just springy to touch, about 20 minutes (meringue will be soft). Cool completely on baking sheet. (Can be made 1 day ahead. Cover tightly with foil; store at

room temperature.)

- Place chocolate in medium metal bowl. Bring cream to simmer in small saucepan.
- Pour cream over chocolate; whisk until chocolate is melted and smooth.
- Whisk in rum.
- Let glaze stand at room temperature until thickened and spreadable, about 1 hour.
- Place sheet of waxed paper on work surface.
- Cut around edges of meringue to loosen. Invert meringue onto waxed paper. Peel off parchment.
- Cut meringue crosswise in half, then cut lengthwise in thirds, forming six 8 1/2x3 2/3-inch rectangles.
- Cut piece of cardboard into 8 1/2x3 2/3-inch rectangle; cover cardboard with foil.
- Place 1 meringue rectangle on cardboard.
- Using electric mixer, beat ganache just until lighter-colored and firm enough to spread. Using offset spatula, spread 3 generous tablespoons ganache evenly over meringue. Top with second meringue rectangle; press to adhere.
- Spread 3 tablespoons ganache over. Repeat procedure with 3 more meringue rectangles and remaining ganache. Top with remaining meringue rectangle. Chill cake until ganache is firm, about 1 hour.
- Place cake on rack set over rimmed baking sheet.
- Spread top and sides of cake with some of glaze. Chill 30 minutes.
- Place bowl with remaining glaze in skillet of barely simmering water and rewarm just until instant-read thermometer inserted into glaze registers 90°F.
- Pour glaze over top of cake, allowing glaze to drip down sides, spreading evenly over sides. Using spatula, scoop up excess glaze on sheet; spread over sides of cake to cover. Press toasted coconut onto glaze over bottom 1 inch of cake.
- Transfer cake to platter. Chill until glaze is set, at least 1 hour. (Can be made 1 day ahead. Cover and keep chilled.
- Let cake stand at room temperature 30 minutes before serving.)
- Using serrated knife, cut cake crosswise into 8 slices.
- Transfer to plates.
- *Available at some supermarkets and natural foods stores.

Nutrition Facts

PROTEIN 5.31% FAT 62.73% CARBS 31.96%

Properties

Glycemic Index:21.26, Glycemic Load:12.73, Inflammation Score:-6, Nutrition Score:12.516521731149%

Nutrients (% of daily need)

Calories: 581.02kcal (29.05%), Fat: 40.78g (62.75%), Saturated Fat: 28.31g (176.93%), Carbohydrates: 46.75g (15.58%), Net Carbohydrates: 39.8g (14.47%), Sugar: 35.09g (38.99%), Cholesterol: 36.17mg (12.06%), Sodium: 134.28mg (5.84%), Alcohol: 1.25g (100%), Alcohol %: 1.09% (100%), Caffeine: 36.57mg (12.19%), Protein: 7.77g (15.54%), Manganese: 1.17mg (58.45%), Copper: 0.72mg (35.76%), Fiber: 6.95g (27.81%), Magnesium: 97.62mg (24.4%), Selenium: 14.11µg (20.16%), Iron: 3.61mg (20.08%), Phosphorus: 177.87mg (17.79%), Potassium: 465.27mg (13.29%), Vitamin B2: 0.22mg (12.7%), Zinc: 1.65mg (11.02%), Vitamin A: 458.59IU (9.17%), Calcium: 53.79mg (5.38%), Vitamin B5: 0.42mg (4.16%), Vitamin E: 0.62mg (4.13%), Vitamin B6: 0.08mg (4.01%), Vitamin K: 4.09µg (3.89%), Vitamin B1: 0.05mg (3.44%), Vitamin B3: 0.66mg (3.31%), Vitamin D: 0.48µg (3.17%), Vitamin B12: 0.15µg (2.44%), Folate: 9.65µg (2.41%)