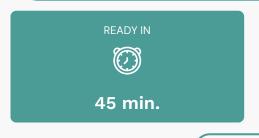
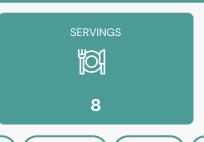


# **Coconut-Chocolate Marjolaine**



0.7 cup sugar divided





ANTIPASTI

STARTER

SNACK

APPETIZER

# Ingredients

2 tablespoons flour
1 cup coconut or unsweetened lightly toasted (coconut chips)
O.5 teaspoon cream of tartar
2 tablespoons rum dark
6 large egg whites
1 cup cup heavy whipping cream
O.3 teaspoon salt
12 ounces bittersweet chocolate unsweetened chopped (not

	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%)