

EXOTIC

Intermediate level

TROPICAL MINGNON DELICACIES

COCONUT WHIPPED SHORTCRUST PASTRY

unsalted butter 82% fat	500g
egg yolk	80g
TOP FROLLA	1000g
grated coconut	160g

Whip all the ingredients in a planetary mixer with the paddle attachment, until you get a uniform whipped batter.
Fill a silicone mould for mignon savarin with the whipped batter and level the edges to remove any excess.
Bake at 180°C for about 12/15 minutes.

CREME ANGLAISE FOR CREMEUX

milk 3.5% fat	100g
liquid cream 35% fat	100g
egg yolk	40g
sugar	10g

Bring milk and cream to boil in the microwave or in a pot on the stove, meanwhile, beat the egg yolks with the sugar in a separate bowl. When boiling, combine the two mixture. Continue to cook, stirring from time to time, until the creme reaches the 82°C.

MANGO CREMEUX

creme anglaise - (84°C)	250g
LILLY NEUTRO	25g
FRUTTIDOR MANGO	300g
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	150g

Pour all the ingredients into a high and tight container and emulsify with an immersion blender.
Fill the silicone moulds for mignon savarin and freeze.

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Extraordinary made simple.

FINAL COMPOSITION

Spray the frozen cremeux savarins with the yellow cocoa butter velvet-effect spray.
Place the creme savarins onto the shortcrust savarins and fill the hollow with MIRROR.