



# EXOTIC

👤 Intermediate level

TROPICAL MIGNON DELICACIES

## COCONUT WHIPPED SHORTCRUST PASTRY

### INGREDIENTS

unsalted butter 82% fat

egg yolk

TOP FROLLA

grated coconut

### PREPARATION

500g Whip all the ingredients in a planetary mixer with the paddle attachment, until you get a uniform whipped batter.  
80g  
1000g Fill a silicone mould for mignon savarin with the whipped batter and level the edges to remove any excess.  
160g Bake at 180°C for about 12/15 minutes.

## CREME ANGLAISE FOR CREMEUX

### INGREDIENTS

milk 3.5% fat

liquid cream 35% fat

egg yolk

sugar

### PREPARATION

100g 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.  
100g  
40g When boiling, combine the two mixture.  
10g Continue to cook, stirring from time to time, until the creme reaches the 82°C.

## MANGO CREMEUX

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### INGREDIENTS

creme anglaise - (84°C)

LILLY NEUTRO

FRUTTIDOR MANGO

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

### PREPARATION

250g Pour all the ingredients into a high and tight container and emulsify with an

25g immersion blender.

300g Fill the silicone moulds for mignon savarin and freeze.

150g

## Final composition

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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.