



EXOTIC

chef Intermediate level

TROPICAL MINGNON 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,
80g until you get a uniform whipped batter.

1000g Fill a silicone mould for mignon savarin with the whipped batter and level
160g the edges to remove any excess.
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
100g stove, meanwhile, beat the egg yolks with the sugar in a
40g separate bowl.

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

MANGO CREMEUX

INGREDIENTS

creme anglaise - (84°C)

LILY 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

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.