



EXOTIC

👤 Intermediate level

TROPICAL MIGNON DELICACIES

COCONUT WHIPPED SHORTCRUST PASTRY

unsalted butter 82% fat
egg yolk
TOP FROLLA
grated coconut

500g
80g
1000g
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
liquid cream 35% fat
egg yolk
sugar

100g
100g
40g
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)
LILLY NEUTRO
FRUTTIDOR MANGO
RENO CONCERTO CIOCCOLATO
BIANCO 31,4%

250g
25g
300g
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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GROUP

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.



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