



# DOMINICA

chef Advanced level

MODERN CAKE WITH TROPICAL FLAVOURS

## COCONUT DACQUOISE

### INGREDIENTS

grated coconut  
egg whites  
sugar  
flour  
sugar

### PREPARATION

140g Beat the whites and the caster sugar until stiff.  
250g Add the ingredients in powder, previously sieved, and stir gently with a spatula.  
100g Spread on a baking paper sheet and bake at a 190°C for 10/12 minutes.  
45g Put in a blast chiller.  
150g

## MANGO AND PASSION FRUIT COULIS

### INGREDIENTS

FRUTTIDOR MANGO - a temperatura ambiente  
passion fruit purée  
LILLY NEUTRO

### PREPARATION

200g Dissolve LILLY in the passion fruit purée using a whisk, then add it to  
40g FRUTTIDOR and blend.  
40g

## DARK CHOCOLATE CHANTILLY MOUSSE

### INGREDIENTS

liquid cream - per la ganache  
MINUETTO FONDENTE SANTO DOMINGO 75%  
liquid cream - liquida  
LILLY NEUTRO  
water

### PREPARATION

150g Bring the liquid cream to the boil and pour it onto the chocolate.  
150g Emulsify until you have a shiny ganache.  
200g In a separate bowl rehydrate LILLY with water, add it to the liquid cream, then emulsify with the ganache.  
50g Refrigerate at 4°C overnight.  
50g In a planetary mixer, whip the cream at medium speed until it becomes frothy.

## Final composition

---

In a ring-shaped mould, lay a disc of dacquoise, pour the mango coulis, then add a second disc of dacquoise, previously waterproofed with some tempered chocolate.

Put in the blast chiller until it hardens completely.

Pour the chantilly mousse in a piping bag provided with a large plain piping tube and dress the cake top with some dollops of mousse.

Decorate with TWIST GREEN DOBLA e GOLDEN TULIP DOBLA.