

TROPICAL AND COCONUT ZEN TART

MODERN TART WITH TROPICAL FRUITS AND COCONUT MOUSSE

Quantities for 6 cakes.

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

almond flour

caster sugar

salt

PREPARATION

1050g Mix all the ingredients in the planetary mixer with the flat beater, let rest in

260g the refrigerator.

175a Roll to 3,5mm and make the bottoms in the proper micro-perforated

115a molds/rings "Silikomart Tarte Ring Round".

_{90g} Let cool well before baking. Bake for about 18 minutes at 165°C with open

valve and minimum ventilation.

CUSTARD WITH TROPICAL INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL

PREPARATION

Melt the CHOCOCREAM CRUNCHY TROPICAL at about 35-40°C.

MANGO CREMOUX

INGREDIENTS

milk 3.5% fat 50g

liquid cream 35% fat

50g

egg yolk
caster sugar
LILLY NEUTRO
FRUTTIDOR MANGO
SINFONIA CIOCCOLATO BIANCO 33%

20g 5g **Preparation**

12.5g Bring milk and cream to a boil, then add them to the previously mixed yolk 150g and sugar.

75a Bring the compound to 84°C.

Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILLY NEUTRO and FRUTTIDOR MANGO.

Mix and let it cool.

COCONUT MOUSSE

INGREDIENTSPREPARATIONliquid cream 35% fat500gMix all the ingredients in a planetary mixer until a smooth semi-mountedLILLY NEUTRO50gcompound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.water50gBlast chill at -40°C until cool.JOYGELATO COCCO35g

Final composition

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base.

Continue filling the tarlet with a layer of mango cremoux.

Lastly place on the top of it the coconut mousse disc and glaze with the MIRROR NEUTRAL previously heated at 50°C.

Decorate with grated coconut, DOBLA COCO 77207 and DOBLA FLOWER WHITE.