



# TROPICAL AND COCONUT ZEN TART

👤 Advanced level

**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 the refrigerator.  
260g  
175g Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".  
115g  
90g Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum ventilation.  
4g

## CUSTARD WITH TROPICAL INCLUSIONS

### INGREDIENTS

#### CHOCOCREAM CRUNCHY TROPICAL

### PREPARATION

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

## MANGO CREMOUX

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### INGREDIENTS

milk 3.5% fat

liquid cream 35% fat

egg yolk

caster sugar

[LILLY NEUTRO](#)

FRUTTIDOR MANGO

[SINFONIA CIOCCOLATO BIANCO 33%](#)

### PREPARATION

50g Bring milk and cream to a boil, then add them to the previously mixed yolk  
50g and sugar.

20g Bring the compound to 84°C.

5g Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILLY  
12.5g NEUTRO and FRUTTIDOR MANGO.

150g Mix and let it cool.

75g

## COCONUT MOUSSE

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### INGREDIENTS

liquid cream 35% fat

[LILLY NEUTRO](#)

water

[JOYGELATO COCCO](#)

### PREPARATION

500g Mix all the ingredients in a planetary mixer until a smooth semi-mounted  
50g compound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.

50g Blast chill at -40°C until cool.

35g

## Final composition

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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 tartlet 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.