



TROPICAL AND COCONUT ZEN TART

chef Advanced level

MODERN TART WITH TROPICAL FRUITS AND COCONUT MOUSSE

Quantities for 6 cakes.

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLO

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.

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

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

90g Let cool well before baking. Bake for about 18 minutes at 165°C with open 4g valve and minimum ventilation.

CUSTARD WITH TROPICAL INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL

PREPARATION

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

MANGO CREMOUX

INGREDIENTS

milk 3.5% fat
liquid cream 35% fat

egg yolk

caster sugar

LILY NEUTRO

FRUTTIDOR MANGO

SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

50g Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.
50g Bring the compound to 84°C.
5g Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILY NEUTRO and FRUTTIDOR MANGO.
12.5g Mix and let it cool.
150g 75g

COCONUT MOUSSE

INGREDIENTS

liquid cream 35% fat

LILY NEUTRO

water

JOYGELATO COCCO

PREPARATION

500g Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.
50g Blast chill at -40°C until cool.
35g

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.