

TROPICAL AND COCONUT ZEN TART

Advanced level

MODERN TART WITH TROPICAL FRUITS AND COCONUT MOUSSE
Quantities for 6 cakes.



RECIPE CREATED BY:

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Pasticciere e Gelatiere

ALMOND SHORTCRUST

TOP FROLLA	1050g
unsalted butter 82% fat	260g
eggs	175g
almond flour	115g
caster sugar	90g
salt	4g

Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.
Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".
Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

CUSTARD WITH TROPICAL INCLUSIONS

CHOCOCREAM CRUNCHY TROPICAL	qb

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

MANGO CREMOUX

milk 3.5% fat	50g
liquid cream 35% fat	50g
egg yolk	20g
caster sugar	5g
LILLY NEUTRO	12.5g
FRUTTIDOR MANGO	150g
SINFONIA CIOCCOLATO BIANCO 33%	75g

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

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COCONUT MOUSSE

liquid cream 35% fat	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. Blast chill at -40°C until cool.
LILLY NEUTRO	50g	
water	50g	
JOYGELATO COCCO	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.