



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

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

1050g
260g
175g
115g
90g
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.



Extraordinary
made simple.

MANGO CREMOUX

milk 3.5% fat
liquid cream 35% fat
egg yolk
caster sugar
LILLY NEUTRO
FRUTTIDOR MANGO
SINFONIA CIOCCOLATO BIANCO 33%

50g
50g
20g
5g
12.5g
150g
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.

COCONUT MOUSSE

liquid cream 35% fat
LILLY NEUTRO
water
JOYGELATO COCCO

500g
50g
50g
35g

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.

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 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.



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