



COCONUT TART

🏠 Basic level

Recipe for making a simple coconut-flavoured tart with **Chococream Coconut**.



RECIPE CREATED BY:

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COCOA AND COCONUT SHORT-CRUST PASTRY

<u>Top Frolla</u>	900g
Butter 82% <i>m.g.</i>	350g
Sugar	120g
Eggs	180g
<u>Cocoa powder</u>	80g
Coconut flour	100g

- Mix all the ingredients in a stand mixer fitted with the paddle attachment at medium speed until a smooth, homogeneous dough is obtained.
- Let the shortcrust pastry rest, covered, in the refrigerator for 2 hours.
- Roll the pastry to a 3 mm thickness, shape 8 cm diameter tartlets, and bake at 165°C for 12–15 minutes.

FILLING

<u>Chococream Cocconut</u>	qb
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- Fill the tartlets, once cooled, with Chococream Coconut.

FINAL COMPOSITION

- Decorate the tartlet with fresh coconut cut into thin strips



Extraordinary
made simple.