

COCONUT TART

Basic level

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



RECIPE CREATED BY:

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Pastry Chef

COCOA AND COCONUT SHORT-CRUST PASTRY

Top Frolla	900g
Butter 82%m.g.	350g
Sugar	120g
Eggs	180g
Cocoa powder	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

Chococream Coconut	qb

- Fill the tartlets, once cooled, with Chococream Coconut.

FINAL COMPOSITION

- Decorate the tartlet with fresh coconut cut into thin strips

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Extraordinary made simple.