



# 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

Butter 82%*m.g.*

Sugar

Eggs

Cocoa powder

Coconut flour

900g

350g

120g

180g

80g

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

**irca**  
GROUP

Extraordinary  
made simple.