

# Tropical Coconut Dessert

## Plated Dessert



<b>RECIPE QUANTITY</b>	20	portions	<b>RECIPE NUMBER</b>	DE30074
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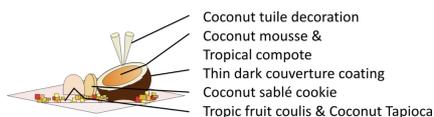
### Tropical Coconut Dessert

760 g Tropical compote	26.81oz
885 g Coconut mousse	31.22oz
300 g Coconut Tapioca	10.58oz
390 g Coconut sablé cookie	13.76oz
220 g Tropical Fruit coulis	7.76oz

### Finishing

Fill the Tropical compote into demi sphere moulds and freeze. Pipe the Coconut mousse into demi sphere moulds (fill approx. 1/2 way) and insert the frozen Tropical compote into the center of the mousse so both components are level. Freeze. Unmould the Coconut mousse and place in the center of a piece of plastic wrap which has been covered with a thin circular layer of dark couverture. Lift the plastic wrap so it encloses the dessert. Chill, peel the plastic wrap away once the couverture has set. Place on the plate at an angle, decorate with discs of coconut tuile, Coconut Tapioca and Tropical coulis.

### Structure



### Basic recipes

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### Tropical compote

100 g orange juice	3.53oz
50 g lemon juice	1.76oz
80 g brown sugar	2.82oz
8 g Bourbon vanilla bean (2 bean)	0.28oz
250 g fresh pineapple cubes	8.82oz
250 g fresh mango cubes	8.82oz
20 g granulated sugar	0.71oz
5 g pectin NH	0.18oz

Bring the juice, brown sugar and vanilla to a boil. Add the pineapple and cook until tender. Add the mango and cook for a further few minutes. Strain off the juice.

Bring to a simmer and bind with the pectin and sugar. Boil again and add back to the fruit.

### Coconut mousse

12 g gelatine powder	0.42oz
48 g water	1.69oz
85 g granulated sugar	3oz
85 g past. liquid egg yolk	3oz
250 g coconut purée	8.82oz
430 g heavy cream 35% whipped	15.17oz
200 g Edelweiss 36%, white couverture Rondo	7.05oz

Bloom the gelatine. Add 30 g/ 1,06 oz water to the sugar, boil to 121°C/ 250° F, pour over yolks and whip until, cool.

Warm the coconut purée, pour over the couverture mix to a ganache. Add the melted gelatin to the ganache and dissolve. Combine the pâte à bombe with

the whipped cream. Fold into the chocolate base at 30°C/ 85°F.

### Coconut Tapioca

230 g milk 3,5%	8.11oz
17 g granulated sugar	0.6oz
18 g tapioca	0.63oz
37 g coconut purée	1.31oz
2 g Bourbon vanilla bean (0.5 bean)	0.07oz

Soak Tapioca in cold water for 15 minutes. Drain. Combine all ingredients, cook approx. 20 minutes until tender. Cool.

### Coconut sablé cookie

390 g Coconut Sablé Cookie dough	13.76oz
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Roll the cookie dough out on a Silpat, chill. Cut discs and bake.

Baking temperature: 190.6°C/ 375°F

Baking time: 10 minutes

### Coconut Sablé Cookie dough

100 g butter	3.53oz
70 g granulated sugar	2.47oz
150 g pastry flour type 400	5.29oz
50 g desiccated coconut	1.76oz
20 g fresh eggs	0.71oz

Toast the coconut, cool. Creaming method. Roll the dough out on a Silpat, chill. Roll the cookie dough out on a Silpat, chill. Cut discs and bake.

Baking temperature: 190.6°C/ 375°F

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Baking time: 10-15 minutes

### Tropical Fruit coulis

2 g xanthan gum	0.07oz
20 g granulated sugar	0.71oz
160 g mango purée 100%	5.64oz
40 g passion fruit purée	1.41oz

Mix the xanthan and sugar. Add to the purées and immersion blend until smooth.

#### FELCHLIN PRODUCTS

CS84 Edelweiss 36%, white couverture  
Rondo