

Pineapple & Coconut Pâtisserie

Petits Gâteaux



RECIPE QUANTITY	30 portions	RECIPE NUMBER	PG20271
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Pineapple & Coconut Pâtisserie

1412 g Japanese roulade	49.81oz
1225 g Coconut chantilly	43.21oz
835 g Piñacolada confit	29.45oz
1040 g Coconut Diplomat cream	36.68oz
250 g White Chocolate spray mixture	8.82oz
820 g Coconut crisps	28.92oz

Japanese Roulade

Spread the roulade mixture into 2 x 27 x 47 cm/ 0,8 x 16,6 x 18,5 inches silicone frames and bake.

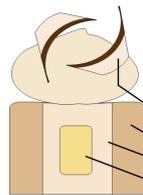
Baking temperature: 200°C /392°F

Baking time: approx. 25 minutes

Finishing

Fill the Piñacolada confit into plastic tubes of 34 cm/ 13,4 inches length and 2 cm/ 0,8 inches diameter and freeze. Spread 300g/ 10,6 oz of the Coconut diplomat cream onto each individual Japanese roulade. Lay on a frozen tube of the Piñacolada confit and roll to a classical roll shape. Place in the freezer and when well chilled cut at 3cm/ 1,2 inches. Turn flat and spray with the White chocolate spray. Pipe on Coconut chantilly using a large plain tube and decorate with the Coconut crisps.

Structure



Coconut chantilly & Coconut crisp
Japanese roulade
Coconut Diplomat cream
Piñacolada confit

Basic recipes

Japanese roulade

590 g milk 3,5%	20.81oz
95 g butter	3.35oz
180 g fresh egg yolks	6.35oz
75 g granulated sugar	2.65oz
2.5 g salt	0.09oz
90 g pastry flour type 400	3.17oz
270 g fresh egg whites	9.52oz
110 g granulated sugar	3.88oz

Heat the milk with the butter. Mix the egg yolk, first amount of sugar, salt and flour together and add to the milk/butter mixture. Cook on the stove till thick and transfer to a large mixing bowl. Whisk the egg whites and the second amount of sugar to a meringue and add to the warm pastry cream.

Coconut chantilly

100 g desiccated coconut	3.53oz
600 g heavy cream 35%	21.16oz
250 g coconut purée	8.82oz
125 g mascarpone cheese	4.41oz

150 g Edelweiss 36%, white couverture Rondo 5.29oz

Toast the grated coconut in the oven at 160°C/ 320°F for approx. 15-20 minutes. Heat the cream together with the grated coconut and leave to infuse for at least 1 x hour. Strain the cream/coconut mixture and re-weigh ensuring that you have the initial weight of cream. Heat again to 80°C/ 176°F and add the Edelweiss couverture making sure it is well emulsified. Leave to cool, add the coconut purée and mascarpone, mix well and leave overnight in the fridge. Whip as for cream.

Piñacolada confit

75 g invert sugar	2.65oz
20 g lemon juice	0.71oz
400 g pineapple purée with 11% invert sugar	14.11oz
175 g coconut purée	6.17oz
50 g granulated sugar	1.76oz
20 g pectin, yellow ribbon	0.71oz
20 g rum 40%vol.	0.71oz
35 g Gelatine mix	1.23oz

Heat the invert sugar, lemon juice, pineapple and coconut purées to 80°C/ 176°F. Add the sugar and pectin and bring to the boil. Remove from the heat, leave to cool and add the rum and the Gelatine mix. Blend well. Fill the confit into plastic

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tubes of 34cm/ 13,4 inches length and 2cm/ 0,8 inches diameter and freeze. (If rum is not required in the recipe then add another 20g/ 0,7 oz of pineapple purée to replace).

Gelatine mix

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

Coconut Diplomat cream

700 g Coconut Pastry cream cold	24.69oz
42 g Gelatine mix warm	1.48oz
300 g heavy cream 35% whipped	10.58oz

Beat the Coconut Pastry cream until smooth and stir in the warm Gelatine mix. Fold under the whipped cream.

Coconut Pastry cream

600 g coconut purée	21.16oz
100 g heavy cream 35%	3.53oz
2 g salt	0.07oz
4 g Bourbon vanilla bean (1 bean)	0.14oz
140 g granulated sugar	4.94oz
120 g past. liquid egg yolk	4.23oz
60 g corn starch	2.12oz
60 g butter	2.12oz

Heat the coconut purée with the cream, the salt, the vanilla and half the sugar. Mix the egg yolks with the remaining sugar and starch. Cook all to a pastry cream, add the butter and cool to 4°C/ 39.2°F.

White Chocolate spray mixture

150 g Edelweiss 36%, white couverture Rondo	5.29oz
100 g Cacaobutter 100% G, grated cacao butter	3.53oz
2 g titanium dioxide	0.07oz

Melt the Edelweiss 36% white couverture, the Cacaobutter and the titanium dioxide to 35°C/ 95°F and strain.

Coconut crisps

500 g water	17.64oz
300 g granulated sugar	10.58oz
20 g desiccated coconut fresh, thin stripes	0.71oz

Bring the water and sugar to the boil. Cut thin strips from fresh coconut using a peeler and place in the syrup. Leave to cool in the syrup for 2 hours. Remove, strain and dry in a warming cabinet for 12-24 hours.

FELCHLIN PRODUCTS

CS11 Cacaobutter 100% G, grated cacao butter
CS84 Edelweiss 36%, white couverture Rondo