

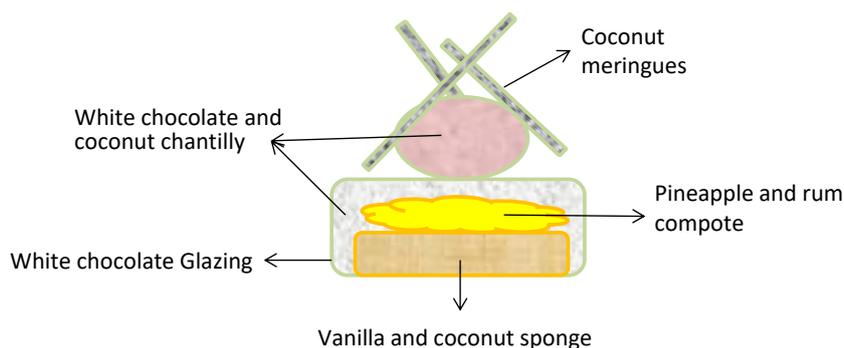
# COCO LOCO

## COMPOSITION

- Vanilla and coconut sponge
- White chocolate and coconut chantilly
- Pineapple compote with rum
- Coconut meringue
- White chocolate glazing

## Decorations

Silver flakes



## Vanilla and coconut sponge

260 g	Sugar
300 g	Egg whites
175 g	Cake flour
17 g	Corn starch
20 g	Dry coconut flakes
1 g	Salt
as needed	Vanilla powder
240 g	Egg yolks

Mix into the mixer using the whisk, the sugar and the egg whites until soft peaks. Then sift the flour and the starch. Mix egg yolks and vanilla with the remaining sugar until combined. Fold the egg yolk mixture onto the meringue delicately using a rubber spatula. Then add the sifted solids and fold delicately. Spread 1 cm thick (approx.) into a baking tray and bake at 200°C for 9 minutes.

## White chocolate and coconut chantilly

500 g	Cream 35% M.G.
200 g	<b>Ivory Elianza® chocolate couverture</b> <b>F06.20614</b>
2	Coconut aroma

Heat half of the cream and pour onto the chocolate melted. Mix and then add the remaining cream very cold and the liquor. Mix well and let 12 hours into the fridge. Whip and use.

## Pineapple compote with rum

200 g	Pineapple diced in cubes
50 g	Dark rum
100 g	Brown sugar
1	Vanilla pod grated <b>U194.01</b>

Cook pineapple together with sugar and vanilla until the water from the fruit will be almost totally evaporated. Then pour into the rum and do a flambé. Cool down and use.

## Coconut meringue

200 g	Egg whites
375 g	Sugar
as needed	Dry coconut grated

Do a Swiss meringue, make the sticks and sprinkle the grated coconut onto. Place into the oven at 70°C for 2 hours.

## White chocolate glazing

350 g	<b>Ivory Elianza® chocolate couverture</b>	<b>F06.20614</b>
100 g	Rape seed oil	
2 g	White color	

Melt the white chocolate at 45°C. Add the oil and the white color. Mix well and strain in order to avoid any lump. Use it around 28°C.

## Finishing

Place the sponge into the round silicon molds. Spread some pineapple compote (well strained) onto and then pipe the coconut chantilly on top until the edge of the mold. Make it flat using a spatula and freeze. Dip into the white chocolate glazing covering the bottom and the sides and then stick on the side the coconut flakes. Pipe on top of the chocolate chantilly remaining and stick the coconut meringue sticks on. Decorate with the silver flakes.