



TROPICAL AND COCONUT ZEN TART

MODERN TART WITH TROPICAL FRUITS AND COCONUT MOUSSE
Quantities for 6 cakes.

DIFFICULTY LEVEL   

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1050
UNSALTED BUTTER 82% FAT	g 260
EGGS	g 175
ALMOND FLOUR	g 115
CASTER SUGAR	g 90
SALT	g 4

PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.

Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".

Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

CUSTARD WITH TROPICAL INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL	To Taste
-----------------------------	----------

PREPARATION

Melt the CHOCOCREAM CRUNCHY TROPICAL at about 35-40°C.

MANGO CREMOUX

INGREDIENTS

MILK 3.5% FAT	g 50
LIQUID CREAM 35% FAT	g 50
EGG YOLK	g 20
CASTER SUGAR	g 5
LILLY NEUTRO	g 12.5
FRUTTIDOR MANGO	g 150
SINFONIA CIOCCOLATO BIANCO	g 75

PREPARATION

Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.

Bring the compound to 84°C.

Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILLY NEUTRO and FRUTTIDOR MANGO.

Mix and let it cool.

COCONUT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYGELATO COCCO	g 35

PREPARATION

Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.

Blast chill at -40°C until cool.

GLAZING AND DECORATION

INGREDIENTS

MIRROR NEUTRAL	To Taste
GRATED COCONUT	To Taste

FINAL COMPOSITION

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base.

Continue filling the tartlet with a layer of mango cremoux.

Lastly place on the top of it the coconut mousse disc and glaze with the MIRROR NEUTRAL previously heated at 50°C.

Decorate with grated coconut, DOBLA COCO 77207 and DOBLA FLOWER WHITE.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER