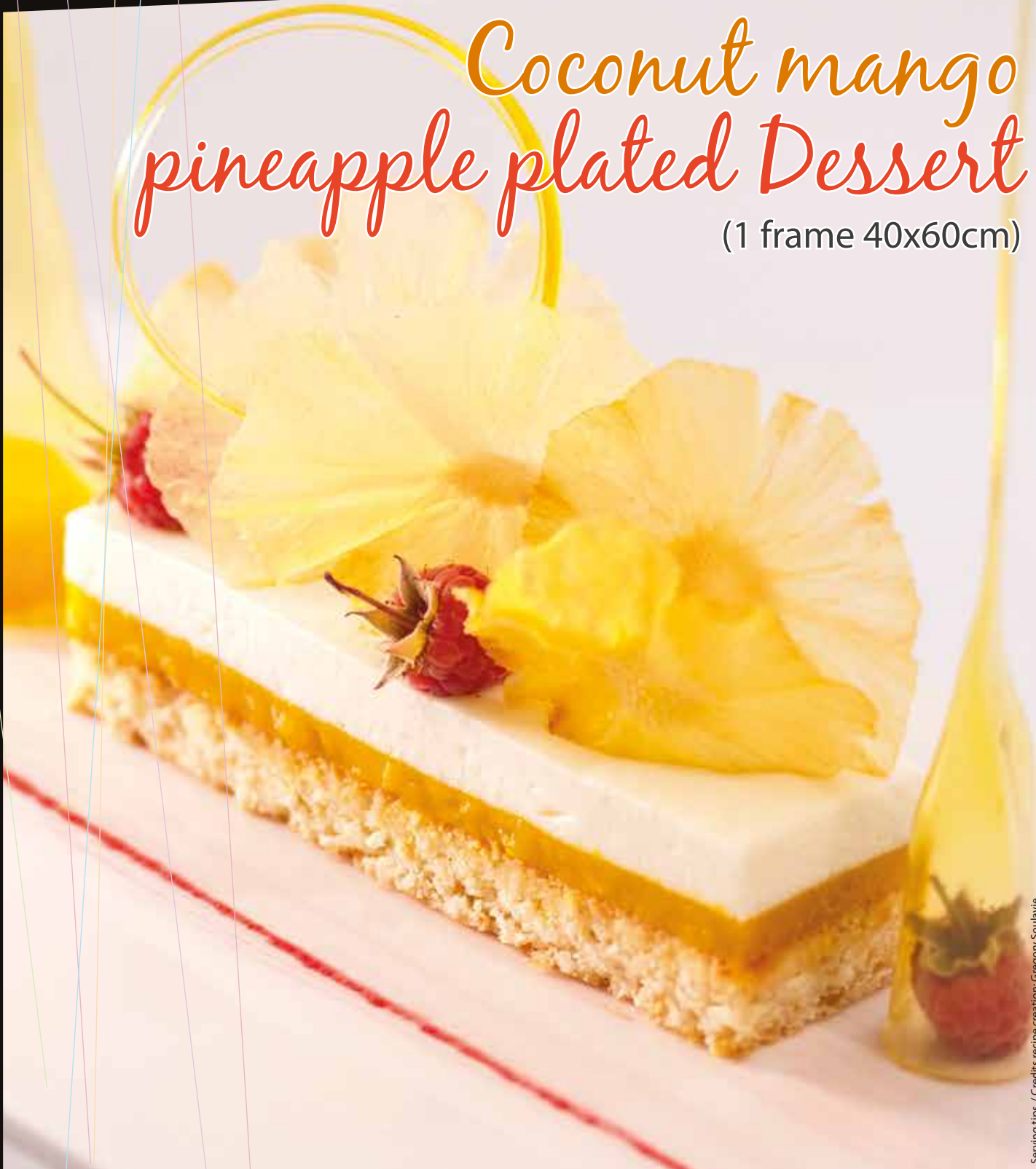


# Coconut mango pineapple plated Dessert

(1 frame 40x60cm)



Serving tips. / Credits recipe creation: Gregory Soulavie.

LÉONCE BLANC MANGO AND COCONUT PUREES




Frozen Tub  
1 kg





# Coconut mango pineapple plated Dessert

## Coconut biscuit

Caster sugar	240 g
Invert sugar	180 g
 Frozen coconut puree <b>Léonce Blanc</b>	290 g
Whole eggs	290 g
Flour	250 g
Baking powder	10 g
Butter	240 g
Grated coconut	300 g


**HEAT** the sugar, the invert sugar and the frozen coconut puree at 45°C/113°F. **POUR** the eggs one by one. **ADD** the sifted flour with the baking powder. **ADD** the melted butter and the grated coconut. **BAKE** at 165°C/329°F for 15 minutes.

## Mango and ginger coulis

Gelatin powder 200 bloom	8 g
Water	40 g
Butter	35 g
 IQF mango diced <b>Léonce Blanc</b>	400 g
Fresh ginger	10 g
 Frozen mango puree <b>Léonce Blanc</b>	900 g
Caster sugar	100 g
Pectin NH	20 g

**SOAK** the gelatine in cold water. **IN A SAUCEPAN**, melt the butter and boil together with the diced mangos and the grated ginger. **POUR** the mango puree and boil. **ADD** the caster sugar and the pectin NH previously mixed together. **BOIL** for 2 minutes.

## Coconut mousse

Gelatin powder 200 bloom	14 g
Water	70 g
 Frozen coconut puree <b>Léonce Blanc</b>	750 g
Caster sugar	40 g
Coconut Malibu	35 g
Liquid cream	425 g



**SOAK** the gelatin in cold water. **HEAT** the gelatin in a microwave at 45°C/113°F. **ADD** the coconut puree, the caster sugar and the coconut Malibu previously mixed together. **MIX** the whipped cream.

## Pineapple crisps

Pineapple Carpaccio	1000 g
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**LAY** the pineapple slices on a baking tray on a silicone sheet. **DRY** into oven at 60°C/140°F for 2 hours.

## Decor

 IQF decor raspberries <b>Léonce Blanc</b>	800 g
Isomalt	1000 g
 Mecker raspberries <b>Léonce Blanc</b>	1000 g
Neutral hot topping	1000 g

**SOAK** the raspberries in the isomalt. **COAT** the Mecker raspberries.

## ASSEMBLY

**LAY** the coconut biscuit in a dessert frame. **POUR** the mango and ginger coulis. **END** with the coconut mousse. **FREEZE**. **CUT** into 12x2 cm rectangles. **DECORATE** with the pineapple crisps and raspberries

