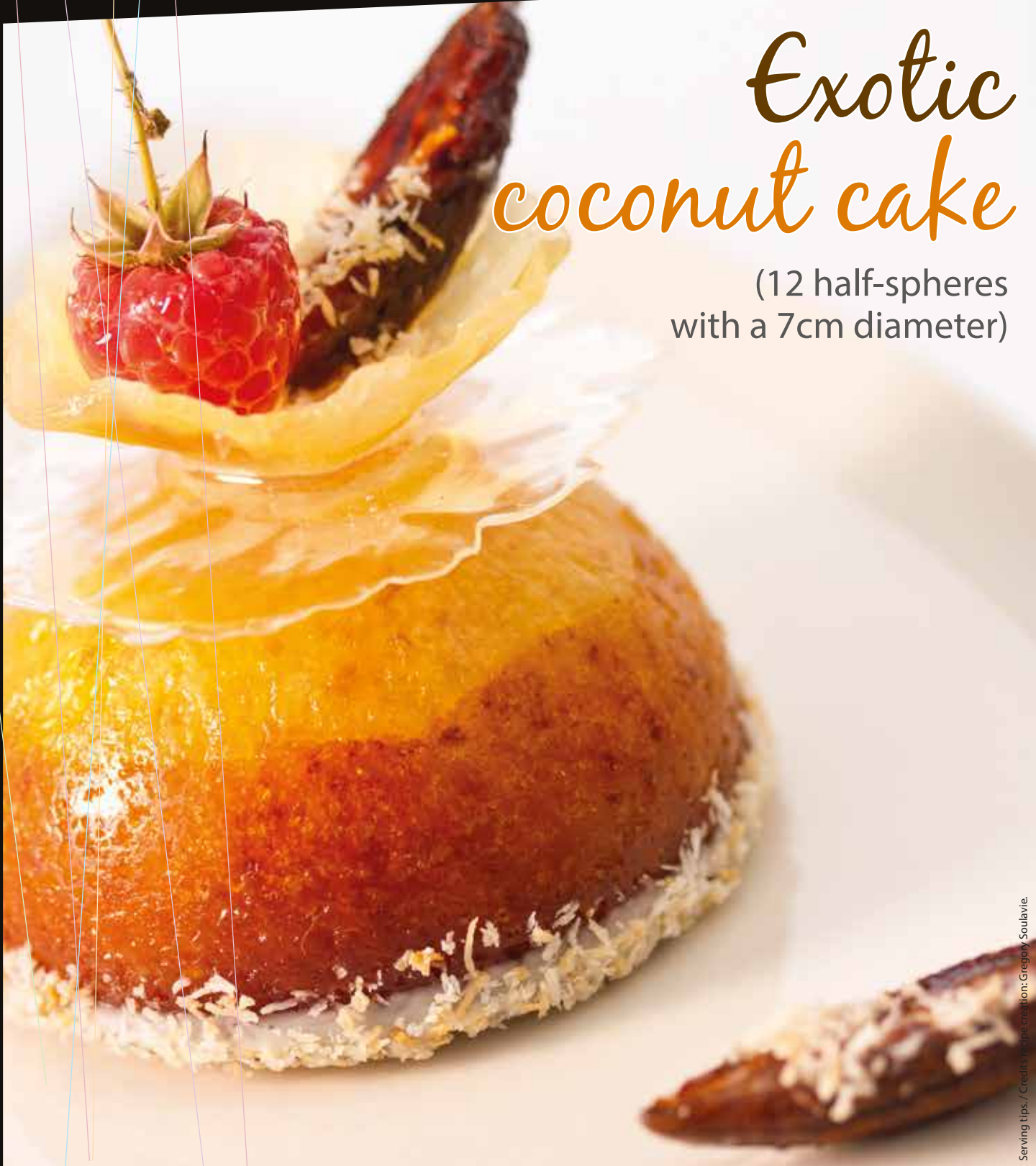


Exotic coconut cake

(12 half-spheres
with a 7cm diameter)



Serving tips. / Credits: recipe creation: Gregory Soulavie.

LÉONCE BLANC COCONUT PUREE



Frozen Tub
1 kg




Exotic coconut cake

Candied pineapple crisps

 Pineapple carpaccio **Léonce Blanc** 24 slices
 Caster sugar 100 g

LAY the pineapple carpaccio in a pan and coat with caster sugar. **LET STAND** for 2 hours and boil. **DRAIN** and dry in oven at 110°C/230°F for 20 minutes in half-sphere silicone moulds with a 7cm diameter.

Coconut cake

Brown sugar 110 g
 Invert sugar 90 g
 Frozen coconut puree **Léonce Blanc** 140 g
 Whole eggs 140 g
 Grated coconut 140 g
 Flour 80 g
 Baking powder 5 g
 Butter 120 g

HEAT the brown sugar, the invert sugar, the coconut puree and the whole eggs in a water-bath at 40°C/104°F. **WITH THE FLAT BEATER**, whisk the mixture until blanching. **ADD** the grated coconut and the sifted flour with the baking powder. **POUR** the butter, cold and well mixed.

Exotic filling



 Exotic fruit salad **Léonce Blanc** 600 g
 Caster sugar 120 g
 Butter 60 g

MIX the frozen fruits with caster sugar. **LET MACERATE** for 6 hours at 4°C/32,2°F. **IN A SAUCEPAN**, heat the butter and sear the fruits previously drained for a few seconds.

Exotic syrup

Fruit juice from fruit salad 125 g
 Caster sugar 50 g
 Coconut Malibu 15 g

Decor

 IQF decor cocoa pods **Léonce Blanc** 12
 Candied pineapple crisps 12
 Isolmat 150 g
 IQF decor raspberries **Léonce Blanc** 12
 Hot neutral topping 120 g
 White icing paste 200 g
 Grated coconut 200 g

ASSEMBLY

LAY a slice of candied pineapple crisp at the bottom of the cake shape. **FILL** the half-sphere cake shapes (with a 7cm diameter) with two thirds of coconut cake. **LAY** the exotic fruits and coat with the remaining coconut cake. **BAKE** at 170°C/338°F for 16 minutes. **RIGHT** out of oven, soak the cakes with the exotic syrup. **FREEZE** and unmold. **ICE** the cakes bottoms with white icing paste and scatter the edges with grated coconut. **DECORATE**.

