



# Pineapple and coconut biscuit dessert



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LÉONCE BLANC PINEAPPLE, LIME AND COCONUT PURÉES



Ambient  
pouch  
1 kg



Frozen  
tray  
1 kg



## Coconut biscuit

(for a 40x60cm frame)

Egg whites	400 g
Caster sugar	200 g
Ground almonds	160 g
Ground coconut	200 g
Unrefined sugar	300 g
T45 flour	80 g

### PREPARATION:

Preheat the oven to 180°C.

Sift together the ground almonds, ground coconut, unrefined sugar and flour.

In a mixer bowl, whisk the egg whites and the caster sugar.

Keep the whites soft.

Slowly add the dry ingredients, folding them in using a spatula.



Pour the biscuit into a 40x60cm frame on a tray lined with baking paper.

Bake from 14 to 18 minutes, depending on your oven.

As soon as the biscuit is out of the oven, turn it onto another sheet of baking paper, remove the top paper, turn it over and leave to rest on a rack.

Cover with film if you are not using it straight away.

## Pineapple and lime cream

Gelatine	24 g
 <b>Léonce Blanc</b> pineapple purée	800 g
 <b>Léonce Blanc</b> lime purée	240 g
Caster sugar	250 g
Egg	400 g
Egg yolk*	100 g
Butter	400 g
Rum (optional)	25 g

### PREPARATION:

Soften the gelatine in a large bowl of cold water.

Pour the **Léonce Blanc** pineapple and lime purées into a suitable saucepan.

Add the sugar then the eggs and egg yolks. Whisk to combine.

Over a medium heat, bring to a low simmer whisking continuously.


Add the soaked, well-drained gelatine and mix well.

Leave to cool to 40°C, then add the butter and the rum.

Blend without adding any air.

Pour into a 40x60cm frame, smooth well and freeze.

## Coconut mousse

Gold leaf gelatine	24 g
 <b>Léonce Blanc</b> coconut purée	700 g
White chocolate	1,2 kg
Softly whipped cream (35% fat)	1,4 kg

### PREPARATION:

Soften the gelatine in a large bowl of cold water.

Chop the white chocolate and put in a large mixing bowl.

Heat the **Léonce Blanc** coconut purée to 85°C in a suitable pan.

Add the squeezed out gelatine and mix well.

Pour the hot purée over the white chocolate in 2 goes, and mix well with a spatula to create an emulsion. Mix without adding any air.

When the ganache cools to 35°C (no lower), carefully fold in the whipped cream with a spatula.

## Assembly

Put the coconut biscuit at the bottom of a frame lined with a guitar sheet.

Add 1/4 of the coconut mousse and smooth. Top with the frozen pineapple cream filling. Press down very lightly.

Top with the rest of the coconut mousse. Smooth and freeze.

When cutting before displaying, you can dip the edges of the individual desserts in white chocolate, then grated coconut.

