

# Coconut mango Halloween dessert

WITH FRESH COCONUT DECORATION



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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Adobe Stock

LÉONCE BLANC PASSION FRUIT AND MANGO PURÉES



Frozen  
 or ambient  
 1 kg



(for 1 40 x 60cm frame) 24 desserts 10x10cm

## Dacquoise-style coconut biscuit


(makes 2 40 x 60 sheets)

Ground almonds	500 g
Flour	80 g
Icing sugar	160 g
Egg whites	530 g
Caster sugar	275 g
Ground coconut	140 g

### PREPARATION:

Sift and combine the ground almonds, flour and icing sugar. In the mixer, beat the egg whites with the caster sugar, starting at slow speed. Beat the egg whites to soft peaks. Fold in the dry ingredients in several goes, with a spatula. Spread the resulting mixture on 2 40x60 baking sheets lined with greaseproof paper. Sprinkle with the ground coconut. Bake in a preheated oven for 12 minutes at 170°C. As soon as the biscuit is out of the oven, cover it with another sheet of baking paper, turn the 2 biscuits over and leave them to cool on racks.


## Passion fruit jelly

Gelatine sheets (200 bloom)	6 g
 <b>Léonce Blanc</b> passion fruit purée	450 g
Sugar	90 g

### PREPARATION:

Soak the gelatine in cold water. Heat half of the **Léonce Blanc** passion fruit purée over a low heat. Add the sugar and the drained gelatine. Stir well until completely melted. Add the rest of the passion fruit purée. Mix well. Pour the mixture into a 40x60 frame lined with cling film. Chill until set then cover with cling film and freeze.

## Mango mousse

 <b>Léonce Blanc</b> mango purée	1 kg
Caster sugar	400 g
Softly whipped cream (35% fat)	1,5 kg
Gelatine sheets (200 bloom)	30 g

### PREPARATION:

Soak the gelatine in cold water. Whisk the cold cream to soft peaks. Refrigerate. Gently heat ¼ of the **Léonce Blanc** mango purée, add the sugar and the gelatine. Mix well. Put all the remaining mango purée in a mixing bowl. Add ¼ of the whipped cream and whisk well to combine. Delicately fold in the whipped cream, using a spatula. Set aside. Freeze.

### ASSEMBLY:

Put the coconut biscuit on a 40x60 tray. Put a frame of the same size on top. Spread half the mango mousse on the biscuit base. Smooth with a palette knife. Cover with the frozen passion fruit filling and top with the rest of the mousse. Smooth and cover with the 2nd biscuit sheet, with the coconut on top. Freeze. Cut out 10 x 10cm squares (24 pieces of 2 to 3 portions)

## Decoration 2 fresh coconuts.

Before displaying: open the 2 coconuts. Cut one into fine strips (without peeling). Decorate the desserts with coconut strips

**Suggestion :** draw the eyes, teeth and a mouth.

Peel the other coconut and grate it roughly to sprinkle over the dessert.

