



Fil d'OR



COCOMANGUE

COCO DACQUOISE

THIS RECIPE IS TO BE MADE AT LEAST 12 HOURS BEFORE:

75g egg whites (2 large egg whites) at room temperature (save the yolks for the mousse!)

70g powdered sugar

55g almond powder

20g grated coconut

Preheat the oven to 180° rotating heat.

Mix 55g of almond powder and 20g of grated coconut. (There is no flour. There are two schools for the dacquoise: with or without)

In the robot bowl, beat 75g of egg whites and 70g of powdered sugar. put all the sugar in the whites from the beginning. (You will have two yellows left)

Add the powders to the meringue

Pour the dacquoise into the mould and smooth it out well (but without pressing too hard, it's always the same story: don't break the whites!).

Bake for 18 minutes. Unmould and let it cool on a rack:

CROUSTILLANT COCONUT

75g white chocolate couverture

40g of plain puffed rice

30g grated coconut

Start by melting 75g of white chocolate couverture

Add 30g of coconut and 40g of plain puffed rice

Mix the crunchy mixture well

Place the dacquoise in a dish upside down

Add the croustillant on top and leave it in the freezer



MANGO/VANILLA/CALAMANSI CREAMY

240g of Fil d'Or mango puree

30g of sugar

4g NH pectin

30g Fil d'Or calamansi puree

The seeds of a vanilla pod

Add the mango puree, the seeds of a vanilla pod and the calamansi together

Mix well 4g of NH pectin and 30g of powdered sugar (always mix pectin with sugar)

And bring it to a boil for 3 minutes, stirring all the time

And pour the insert into a 16cm circle

Leave the insert in the freezer for 30 minutes



COCO BAVARIAN

2 egg yolks

25g powdered sugar

135g Fil d'Or coconut puree

The zest of a calamansi

The seeds of a vanilla pod

165g whipped cream

4g (2 leaves) gelatin (fish gelatin powder)

dilutes 4g of gelatine in 20g of very cold water

pour 135g of Fil d'Or coconut puree into a saucepan, with the seeds of a vanilla pod and the zest of a calamansi

Put the mixture to heat, and during this time mix the two yolks with 25g of powdered sugar

Then add the hot milk to the yolks, while stirring

Put everything back in the pan And cook the custard

Remove from heat, add the gelatin and mix to melt it well.

Pour the custard into a container, and let it return to room temperature It takes about half an hour for it to cool down

When it is cooled, make 165g of very cold whipped cream

Place your silicone mold or circle (set to 18cm) on a plate (or pie maker), because it will have to be moved afterwards.

Pour half (no more) of the coconut bavarian, and place it all in the freezer for 15 minutes, just so that the surface sets a little, otherwise the insert will fall to the bottom pour all the custard into the whipped cream. mix gently

After 15 minutes, take the dessert out of the freezer. And place the insert on the coconut mousse

Then pour the rest of the mousse And immediately put the coconut dacquoise/croustillant

Leave the entremets in the freezer overnight

MANGO GLAZING

If you want, you can opt for a Mango glazing

290g Fil d'Or mango puree

135g of water

6.5g NH pectin

70g powdered sugar

4g gelatin

Moisturize 4g of gelatin in very cold water (in 25g of water if it is powdered gelatin).

Mix 6.5g NH pectin with 70g powdered sugar.

Pour everything into a saucepan, with 290g of Fil d'Or mango puree and 135g of water. Mix cold and bring to a boil for 1 minute.

Add the gelatin off the heat and mix well. Use at 35°.



The dacquoise is melting, the croustillant is delicious. The whole thing is a pleasure

