

# Coconut, Caramel and Tropical Fruits Cake

## Coconut and caramel sablée

### Ingredients:

- **150g.** Butter
- **80g.** Sugar luster
- **2g.** Fine salt
- **30g.** **Caramelized Milk Powder Ingredíssimo (ref.608553)**
- **50g.** **Coco Crunch Ingredíssimo (ref.608305)**
- **55g.** Eggs
- **250g.** Loose type flour

### Process:

1. Cream the butter and add sifted sugar luster, salt, Caramelized Milk Powder and Coco Crunch. Work in the mixer with the paddle at medium speed.
2. Incorporate the eggs at 36°C slowly until the dough has completely absorbed them.
3. Add the loose type flour and work just until all the ingredients are well mixed.
4. Rest for 2 hours, slice and use to line tartlet molds.
5. Fill half the capacity of the tartlet with almond and mango cream before cooking. (next recipe)
6. Cook at 160°C for about 18 min. Depending on the size of the mold.

## Almond and mango cream

### Ingredients:

- **90g.** Butter
- **65g.** Sugar luster
- **2g.** Salt
- **120g.** Eggs
- **20g.** Lemon juice
- **230g.** Almond flour

- **40g.** Mango Crunch Ingredíssimo (ref.608301)
- **C.s.** 5 spice mix

#### Process:

1. Mix in the blender with the paddle, the creamy butter with sugar and salt.
2. Add the eggs at 36°C slowly.
3. Add the almond flour and Mango Crunch. Mix until homogenized.
4. Reserve in a sleeve for dosing inside the tartlet. This cream can be stored in the refrigerator or freezer for later use.

## Gelatine dough

#### Ingredients:

- **80g.** Water
- **8 sheets.** Halal Gelatine Sheets Ingredíssimo (ref.0800024) o Gold Leaf Gelatine Ingredíssimo (ref.080002)

#### 5-1

5g of water per gram of gelatine sheets

Example:

8 units of gelatine sheets = 16g

16g x 5 = 80g of Water

#### Process:

1. Hydrate the gelatine sheets in the water, then melt the whole in a container in the microwave.
2. Use that mixture as a gelatine dough.
3. This dough can be prepared in the fridge and use the necessary amount for each recipe. It is an easy and simple way to properly maintain the yield of gelatine sheets.

## Creamy caramel

### Ingredients:

- **50g.** Sugar
- **125g.** Milk
- **125g.** Cream
- **50g.** Bud
- **36g.** Dough of **Halal Gelatine Sheets Ingredissimo (ref.0800024)** or **24g.** dough of **Gold Leaf Gelatine Ingredissimo (ref.080002)**
- **140g.** Milk chocolate coating
- **0,5g.** Salt

### Process:

1. Caramelize the sugar and add the milk mixture with the cream.
2. Stir vigorously until the mixture is smooth and remove from heat.
3. Cook English style with this caramel sauce with the yolks. Bring the mixture to 82°C without letting the egg overcook. (If you don't have practice, it is better to cook this cream in a bain-marie, where the heat arrives in a softer and more controllable way).
4. Remove from the heat and add the gelatine dough and the milk chocolate coating and emulsify mechanically with a robot with an open blade arm. Reserve well covered.

## Mango mousse

### Direct type meringue

### Ingredients:

- **75g.** Pasteurized egg white
- **135g.** Sugar
- **3g.** Albumin

### Process:

1. In a bain-marie, heat the egg white with the sugar and albumin, stirring until the sugar dissolves completely in the egg whites.
2. Then mount in the blender until the maximum point and the temperature of the same meringue decreases to 30°C.

### Rest of ingredients:

- **250g.** Mango purée
- Zest of 2 limes
- **30g.** Lime juice
- **180g.** Semi-whipped cream

### Process:

1. Melt the gelatine dough and mix it with the mango purée, the lime juice and the zest. This mixture must be between 30°C and 35°C.
2. Add the meringue to this mixture and mix again gently to keep as much air as possible inside the mixture.
3. Finally add the semi-whipped cream in two phases, matching the textures between the two mixtures.

## Vanilla Marshmallow Knots

### Ingredients:

- **100g.** Sugar
- **25g.** Water
- **40g.** Glucose
- **35g.** Invert sugar
- **104g.** Dough of **Halal Gelatine Sheets Ingredíssimo (ref.0800024)** or **72g.** dough of **Gold Leaf Gelatine Ingredíssimo (ref.080002)**
- **1 bean** Vanilla
- **50g.** Pasteurized egg white
- **2g.** Albumin

### Process:

1. Mix the water with the sugars and cook at 118°C.
2. Whip the pasteurized egg whites and the albumin until stiff.
3. Add the previous syrup while the mixer is working at low speed.
4. After adding all the syrup, add the cubed gelatine dough and the pulp of the vanilla bean.
5. Ride at full speed until the mixture drops to about 30°C.
6. Place the mixture in a sleeve with a 10 mm smooth nozzle and pipe uniform cylindrical strips on a tray with a silicone mat.
7. Sprinkle sugar over the strips and let harden.
8. Make knots with the strips once they are well gelled.

### Assembling the cake:

1. Prepare the tartlets by placing a plastic sheet for semi-cold around about 3.5cm. high.
2. Dose inside the tartlet, on the almond and mango cream, a cord of creamy caramel.
3. Prepare the mousse and dose it into the remaining space in the mold, smoothing the top.
4. Freeze the tartlets.
5. Once frozen, smooth using **Neutral Cold Glaze Incredissimo (ref.433003)**. Just the right amount.
6. Decorate the cake with the marshmallow knots, Coco Crunch and Mango Crunch.