

## Exotic



For a six persons entremets.

### **Dacquoise Biscuit :**

45 g icing sugar  
40g almond powder  
40g roasted coco  
25g flour  
125g egg white  
90g sugar

Whipp the egg white, add the sugar.  
Sift all the powder  
Mix softly the egg white and the powder.  
Fill a 16cm diameter tart mold

### **Sautéed pineapple :**

1 nut of butter  
200g pineapple brunoise  
20g sugar  
5g rhum

Melt the butter, add the pineapple brunoise.  
Add the sugar, cook to caramelised the pineapples. Add the rhum and blaze it.  
Fill a 16cm diameter insert mold and freeze it.

### **Mango Coulis :**

200g mango puree  
32g sugar  
4g pectin NH  
4g gelatin powder

Let inflate the gelatin in 20g of cold water.  
Mix the sugar and the pectin. Add to the mango puree.  
Boil it and fill on the frozen pineapple. Freeze it.

### **Coco mousse**

250g coco milk  
25g sugar  
8g gelatin powder  
250g whipped cream

Let inflate the gelatin in 40g of cold water.  
Melt the inflated gelatin with some coco milk.  
Add the rest of coco milk, finish with the whipped cream. Use directly.

*Montage :*

*Prepare a 20 cm diameter entremets mold on a steel plate with a silicone leaf.*

*Drop of against every side some coco mousse.*

*Drop of the biscuit in the back of the mold hunting the air.*

*Garnish the mold with coco mousse, line every sides, be careful to this step !*

*Dispose the mango and pineapple frozen disc and turn slowly to hunt the air.*

*Smooth the mold with the rest of the mousse. Freeze the entremets.*

*When the entremets is frozen, glaze it with a white mirror glaze.*

*Decorate with some fresh exotic fruits.*