

Red fruits tea and coconut



For 12 individual cakes

Coconut dacquoise :

*200g icing sugar
160g coconut powder
40g flour
180g egg white
80g sugar*

*Sift the flour and icing sugar, add the coconut powder.
Whipp the egg white, add the sugar, when the egg whites are whipped, incorporate the mixed powder gently.
Pour on a baking plate and cook about 10 minutes at 170°C.*

Raspberry compote :

*250g fresh raspberries
30g sugar
5g NH pectin
50g fresh raspberries*

*Cut in half the 250g of raspberries, warm them and add the mixed sugar and pectin.
Brin git to a boil and add the 50g of fresh raspberries.
Pour into an insert mold and freeze it.*

Coconut cremeux :

140g coconut puree
106g cream
11g powdered milk
40g dextrose
35g egg yolk
23g gelatin mix
8g malibu

Porter la purée de coco, la crème et la poudre de lait à ébullition.
Faire gonfler la gélatine dans l'eau.
Mélanger le dextrose et les jaunes.
Cuire le crèmeux à la nappe (idem crème anglaise)
Ajouter la gélatine et couler dans le moule à insert.

Red fruits black tea mousse :

135g milk
65g cream
9g powdered milk
15g red fruits black tea
75g sugar
20g egg yolk
35g gelatin mass
200g whipped cream

Let infuse during the night the tea with the milk, cream and the half of sugar. The next day, make it boil.
Pour on the mixed sugar and egg yolk.
Cook at 85°C. Add the gelatin mass.
Cool down to 30°C.
Add the whipped cream, use directly.

Red spray :

150g ivory couverture
150g cocoa butter
Qs. Red food coloring

Melt the couverture and the cocoa butter to 45°C, add the red chocolate food coloring, mix, swift and use directly.

Assembly:

Cut about 12 « 4 cm diameter » coconut dacquoise discs.

For the entremets, make a reverse assembly, pipe the mousse in the "twister" mold of Pavoni, line the edges, then place the double coconut / raspberry insert.

Pipe the mousse up to 80% of the mold, place the sponge, smooth and then freeze.

Unmold the frozen desserts, spray with the red gun.

Decorate the cupcakes with red fruit tea, make a few neutral red icing spots and place a few pieces of gold leaf.

