

Sweetness



For a six person cake :

Coconut dacquoise :

100g icing sugar
80g grated coconut
20g flour
90g egg white
40g 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 in a 16cm diameter tart mold and cook about 15 minutes at 170°C.

Star anis strawberry compote :

200g fresh strawberries
100g strawberry puree
5 star anis
40g sugar
5g NH pectin
20g gelatin mix
100g strawberry brunoise

Couper les fraises en quatre, déposer dans une casserole avec les étoiles d'anis et la purée de fraise.
Ajouter le sucre préalablement mélangé à la pectine.
Porter à ébullition. Ajouter les 100g de fraises taillées en brunoise, mélanger.
Couler en cercle à insert et surgeler.

Coconut mousse :

250g coconut puree
25g sugar
50g gelatin mix
250g whipped cream

Melt the inflated gelatin with some coco milk.
Add the rest of coconut puree, finish with the whipped cream. Use directly.

Ivory spray :

150g ivory couverture
150g cocoa butter

Melt at 45 °C the couverture and the cocoa butter and mix. Filter and use directly.

Red spray :

50g ivory couverture
50g 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 :

For the entremets, do a reverse assembly, pipe the mousse in the 18cm diameter circle, line the edges, then place the frozen strawberry compote insert.

Pipe the mousse up to 80% of the mold, place the dacquoise disc. Freeze.

Unmold the frozen dessert, spray with the ivory spray then make a gradient with red on one side.

Pipe a few dots of sweet whipped cream, place strawberries cut in 2 and 4, add coconut marshmallows, coconut shavings, edible flowers and anise stars.

