

Paradise Found

This exquisite dessert is a journey of tropical flavours, featuring layers of juicy pineapple, creamy coconut, and a velvety vanilla mousse. Each spoonful is a blissful escape to a sun-kissed island. Get ready to experience a little slice of a delightful escape from the ordinary.



Coconut dacquoise

105g almond powder
105g grated coconut
230g icing sugar
230g egg white
75g sugar

METHOD. Mix the almond powder, grated coconut and icing sugar. Whisk the egg white and sugar together. Combine the two mixtures. Spread onto a baking tray of 30x40 cm. Bake for 30 min at 180°C. Cut out a round disk of 14 cm.

Pineapple compote

420g pineapple purée
240g pineapple cubes
180g lime purée
140g sugar
100 invert sugar
8g pectin glaze
2 vanilla pods

METHOD. Heat the pineapple purée, lime purée and invert sugar. Mix the pectin glaze and sugar. Add this to the fruit purée. Boil for 2 min. Add the vanilla seeds. Pour the gel over the pineapple cubes on top of the coconut dacquoise. Freeze.

Notes

Vanilla mousse

100g cream 35%
2 vanilla pods
30g egg yolk
55g sugar
6.5g gelatine
375g cream 35%

METHOD. Soak the gelatine in cold water. Boil the cream (100g) and vanilla pods. Add the egg yolk and sugar. Heat to 83°C. Cool the mixture down by pouring the anglaise through a chinois into a bowl. Add the gelatine. Cool down to 38°C. Whisk the second part of the cream (375g) and add to the anglaise. Pour the mousse into a round mould of 16cm. Gently press the frozen compote into the mousse.

White spraying mass

200g cocoa butter
20g white chocolate
QS white "Flower Power"
by IBC

METHOD. Heat all the ingredients to 35°C. Preheat the spray gun. Spray the mass over the frozen entremet.

Notes
