

Piña Colada Tartelette

The Piña Colada Tartelette combines a crisp pastry base with pineapple and coconut elements for a tropical-inspired treat.

Coconut cream

100 g frozen coconut puree
100 g cream
1 egg yolk
1 ts vanilla extract
4 g gelatine
120 g mascarpone

METHOD. Soak the gelatine in cold water. Bring the cream, sugar, coconut puree and vanilla pod to a boil. Pour hot mixture into a bowl with the egg yolk, and mix. Pour liquid back into the pan, and cook until 85°C and the liquid begins to thicken. Turn off the heat, mix in the gelatine and pour the mixture into a bowl. Cover the bowl with plastic wrap and refrigerate overnight. Before assembling the tartelettes, add 125g mascarpone and whisk.

Pastry

225 g unsalted butter
150 g icing sugar
75 g whole eggs
390 g all-purpose flour
3 g salt
3 g baking powder

METHOD. Whip the butter in a stand mixer with the paddle attachment until smooth. Add the icing sugar and mix until fluffy, then incorporate the eggs one at a time until the mixture is homogenous. Once the dough comes together, shape it into a flat square, wrap it in plastic, and refrigerate for 1–2 hours. Roll the chilled dough to 2–3mm thick, cut into discs, and line tart rings. Chill for 30 minutes, then trim the excess pastry. Spread frangipane over the base of each tart and bake at 170°C for 20 minutes, or until golden and set.

Notes

Pineapple compote

500 g frozen pineapple
2 tsp rum
50 g granulated sugar
1 ts vanilla extract

METHOD. Cook all the ingredients in a saucepan over low heat for 20 minutes. Stir occasionally. Allow to cool.

Coconut mousse

4 g gelatine
110 g frozen coconut
puree
30 g butter
1 ts vanilla extract
2 whole eggs
80 g sugar
10 ml rum
165 ml cream

METHOD. Soak the gelatine in cold water. In a saucepan, heat the coconut puree with the butter. Add the vanilla and bring the mixture to a boil. In a bowl, beat the eggs and sugar with the mixer. Pour the contents of the bowl into the pan and heat the mixture to 85°C. Remove the pan from the heat and add the gelatine and the rum. Mix thoroughly and set aside to cool. Once cool, beat the cream in a food processor until frothy, and fold it into the coconut mousse.

Assemblage

METHOD. Spread a thick layer of pineapple compote onto the bottom of the tartelette. Fill the pastry fully with coconut mousse. Top the tartelette with coconut cream, marinated pineapple, coconut flakes, dried pineapple, and tiny mint leaves.

Notes
