



# TROPICAL AND COCONUT ZEN TART

MODERN TART WITH TROPICAL FRUITS AND COCONUT MOUSSE  
QUANTITIES FOR 6 CAKES.

DIFFICULTY LEVEL   

## ALMOND SHORTCRUST

### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CASTER SUGAR  
SALT

g 1050  
g 260  
g 175  
g 115  
g 90  
g 4

### PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.  
Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart  
Tarte Ring Round".  
Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum  
ventilation.

## CUSTARD WITH TROPICAL INCLUSIONS

### INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL

To Taste

### PREPARATION

Melt the CHOCOCREAM CRUNCHY TROPICAL at about 35-40°C.

## MANGO CREMOUX

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### INGREDIENTS

|                                |        |
|--------------------------------|--------|
| MILK 3.5% FAT                  | g 50   |
| LIQUID CREAM 35% FAT           | g 50   |
| EGG YOLK                       | g 20   |
| CASTER SUGAR                   | g 5    |
| LILLY NEUTRO                   | g 12.5 |
| FRUTTIDOR MANGO                | g 150  |
| SINFONIA CIOCCOLATO BIANCO 33% | g 75   |

### PREPARATION

Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.

Bring the compound to 84°C.

Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILLY NEUTRO and FRUTTIDOR MANGO.

Mix and let it cool.

## COCONUT MOUSSE

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### INGREDIENTS

|                      |       |
|----------------------|-------|
| LIQUID CREAM 35% FAT | g 500 |
| LILLY NEUTRO         | g 50  |
| WATER                | g 50  |
| JOYGELATO COCCO      | g 35  |

### PREPARATION

Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained.

Pour it in the "Silikomart Kit Tarte Ring Palet" mold.

Blast chill at -40°C until cool.

## GLAZING AND DECORATION

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### INGREDIENTS

|                |          |
|----------------|----------|
| MIRROR NEUTRAL | To Taste |
| GRATED COCONUT | To Taste |

## FINAL COMPOSITION

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base.

Continue filling the tartlet with a layer of mango cremoux.

Lastly place on the top of it the coconut mousse disc and glaze with the MIRROR NEUTRAL previously heated at 50°C.

Decorate with grated coconut, DOBLA COCO 77207 and DOBLA FLOWER WHITE.

## RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER