

Exotic Sensation



Marguerite



MEISTERMARKEN

Ingredients Coconut Mousse

Weight

Sugar	0.150 kg
Coconut Milk	0.800 kg
Egg Yolks	0.120 kg
Gelatine leaves	14 pcs.
Coconut shredded	0.100 kg

Lactofil **0.800 ka**

Tropical Jelly

Fruffi Tropical	1.000 kg
Mango Juice	0.400 kg
Gelatine leaves	8 pieces

Pralin Croquant **0.240 kg**

Preparation

1. For the jelly mix melted Gelatine with Mango Juice (50° Celsius) and pour into **Fruffi**.
2. Fill into Silicon moulds and freeze.
3. Line out rings with foil and line out with Joconde biscuit and a sponge on the bottom. Spread each ring with 60 g **Pralin Croquant**.
4. For the mousse heat Coconut Milk with egg yolks and sugar to rose, then add coconut and soaked Gelatine. When the cream starts to set, mix up and fold in **Prima Nat Cream**
5. Fill the cakes half with the mousse, place a frozen jelly inside and cover with remaining mousse.
6. Glaze with coloured **Royal Miroir Neutre**.

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