

Mango-Coco Tartelette

A gluten free tartelette filled with creamy coconut mousse, mango dices, and mango-passion fruit gelée. The most delicious exotic flavours combined in one dessert.

Mango-passion fruit gelée

250g mango purée
50g passion fruit purée
60g sugar
1 vanilla stick
3g gelatine

METHOD. Soak the gelatine in cold water. Cook together all the ingredients until the mixture boils. Add the gelatine and stir well. Fill a flat, round, silicon mould and freeze overnight.

Coconut mousse

14g gelatine
500g coconut purée
50g white chocolate
250g semi-whipped cream

METHOD. Soak the gelatine in cold water. Heat half of the coconut purée, dissolve the gelatine in the purée and add the white chocolate. Use a blender to make an emulsion, then add the semi-whipped cream and the rest of the coconut purée. Set aside in the fridge.

Notes

Gluten free tartelette

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

METHOD. Whip the butter in a stand mixer fitted with a paddle attachment until it becomes a thick, smooth paste. Add the icing sugar and mix well. Add the eggs and mix until combined. Add the sieved flour, salt, and baking powder and mix again. Press the pastry into a flat square and cover in plastic wrap and put it in the fridge for 1-2 hours. Roll out to 2-3 mm and cut out a round disk of 20-22 cm. Line the pastry disk and set aside in the fridge for 30 min. Trim the excess and bake at 170°C for 20 min.

Gluten free coconut biscuit

105g gluten free almond powder
105g grated coconut
230g icing sugar
250g egg white
75g sugar

METHOD. Mix together the almond powder, grated coconut and icing sugar. Whisk the egg white and sugar together. Fold the two mixtures together. Pipe a disk of 20 cm and bake for 20 min at 180°C.

Assemblage

Tartelette biscuit
Coconut biscuit
Frozen mango dices
Coconut mousse
Mango-passion fruit gelée

METHOD. Fill the tartelette biscuit with the coconut biscuit. Chop up the mango dices finely and spread evenly on top of the coconut biscuit. Add a thick layer of coconut mousse and refrigerate for at least 3 hours. Carefully place the mango-passion fruit gelée on top of the tartelette.

Notes
