



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## OCCASION

Summer



## FINISHED PRODUCT

Confectionery, Dessert

# COCONUTS WITH PINEAPPLE

## INGREDIENTS

### Group Coconut top

Ingredient	KG
<a href="#">Bakels Coconut Mix</a>	1.000
Water	0.400
<b>Total Weight:</b>	<b>1.400</b>

### Group Rhum Mousse

Ingredient	KG
<a href="#">Bakels Fond Royale</a>	0.200
Water	0.250
Heavy cream	1.000
<a href="#">Aromatic Rum flavour</a>	0.010
<b>Total Weight:</b>	<b>1.460</b>

### Group Assembly/Decoration

Ingredient	KG
<a href="#">Bakels Dark Truffle</a>	-
<a href="#">Bakels Les Fruits Pineapple</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

### 1. **Coconut base**

Mix the two ingredients into a homogeneous mass. Fill up about 40 g in a dome-shaped silicone mat. Bake at 190°C for 12-15 minutes.

### 2. **Rum mousse**

Mix water with the two flavours and Fond Royal.  
Add the lightly whipped cream little by little.

### 3. **Assemble/Decoration**

Fill the mousse on the coconut bases and place into a freezer. Loosen the mousse from the mould when deepfrozen and brush with melted Dark Truffle. Brush some cocoa powder afterwards. Put 15 g Les Fruits Pineapple on top and add a few flakes of roasted coconut.