



COCONUT & PASSION FRUIT LAYERED DESSERT

by Dira ambassador Anton Emonds

INGREDIENTS

TIME: 3.5H

SERVES: 10

Vanilla Sablé

250gr butter
150gr sugar
50gr almond powder
100gr eggs
500gr flour
5gr salt

Coconut Sponge

350gr egg whites
105gr sugar
160gr coconut flakes
190gr almond powder
140gr icing sugar
70gr flour

PREPARATION METHOD

Vanilla Sablé

Mix butter, almond powder, and sugar until smooth. Gradually add eggs. Sift flour and salt, then mix into the butter mixture. Refrigerate for 30 minutes, then roll out to 2.5 mm thickness and cut into strips. Bake on a silicone mat at 160°C for 12 minutes. Cool on the tray.

Coconut Sponge

Whisk the egg whites while gradually adding the sugar until stiff peaks form. Bring together the coconut flakes, almond powder, icing sugar, and flour, then fold into the egg whites. Spread onto a baking tray lined with baking paper to 1 cm thickness. Bake at 170°C for 15 minutes. Cool completely.

Passion Fruit & Mango Gel

125gr Dira passion fruit puree
125gr Dira mango puree
40gr glucose
75gr sugar
8gr pectin NH
12gr lemon juice

Passion Fruit Crèmeux

125gr Dira passion fruit puree
88gr sugar
102gr eggs
2.2gr gelatin
145gr butter

Coconut Mousse

120gr Dira coconut puree
30gr sugar
½ vanilla bean
4gr gelatin
150gr whipping cream

Finishing & Decoration

vanilla cream
tempered white chocolate
coconut flakes
edible flower
mango coulis

PREPARATION METHOD

Passion Fruit & Mango Gel

Heat the passion fruit puree, mango puree, and glucose to 60°C. Mix the sugar with the pectin, then add to the puree and bring to a boil. Add lemon juice. Pour into long silicone molds and freeze.

Passion Fruit Crèmeux

Heat the passion fruit puree, sugar, and eggs to 85°C while stirring. Add bloomed gelatin and cool to 40°C. Gradually add softened butter and blend until smooth. Pipe over the frozen passion fruit & mango gel and freeze.

Coconut Mousse

Heat the coconut puree, sugar, and vanilla seeds to 40°C and infuse for 20 minutes. Add bloomed gelatin and mix until smooth. Cool to 30°C. Whip the cream to soft peaks, then fold into the coconut mixture. Pipe over the passion fruit crèmeux, top with a piece of coconut sponge, and freeze.

Assembly & Decoration

Remove the frozen pastries from the silicone molds and place each one on a vanilla sablé. Pipe a dot of vanilla cream on top. Pipe thin lines of tempered white chocolate onto baking paper, sprinkle with coconut flakes, and allow to set. Place the chocolate decoration on the vanilla cream. Finish with an edible flower and dots of mango coulis.



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