

Piña colada tacos.



For the meringues

50 g bianca GR
50 g water at 70°C
100 g sugar
1 pc lime zest

For the digestive tacos

500 g digestive cookies mix
200 g princess margarine
25 g eggs

For the rum syrup

150 g water
150 g sugar
120 g rum

For the coconut filling cake

500 g mama's deco
75 g eggs
95 g sunflower oil
65 g water
100 g coconut filling
40 g water

For the pineapple compote

500 g fruitful pineapple
50 g water
2 pcs lemongrass

For the coconut cream

200 g cold water
100 g coconut milk
125 g minuta ivoire
150 g casa cream 35%
80 g gelato paste cocco
80 g fine cream fresh dairy

For the masca lime

500 g masca lime
100 g water

For the white chocolate coating

50 g cocoa butter
50 g arabesque white 30%

Piña colada tacos.

For the meringues

- Mix the bianca GR, water, and sugar for 6 minutes at fast speed with the whisk
- Add the lime zest and mix with a spatula
- Cut using a piping bag in 6mm
- Bake at 90°C for 45 minutes

For the digestive tacos

- Mix at medium speed for 2 minutes
- Roll out the dough to a thickness of 2mm
- Place the tacos on a silicon mold and bake at 170°C for 22 minutes
- Cut out circles, the same size as the tartelettes and spray them with the red chocolate spray

For the rum syrup

- Boil the sugar and the water
- When is cooled down add the rum

For the coconut filling cake

- Mix the coconut filling with the water with the paddle at high speed for 3 minutes
- Add the rest of the ingredients and mix at medium speed with the paddle for 5 minutes
- Bake at 160°C for 15 minutes

For the pineapple compote

- Heat up the water with the lemongrass
- Ruffle and homogenize with the fruitful pineapple
- Place in silicon molds

For the coconut cream

- Mix the water, coconut milk and minuta ivoire with a whisk for 5 minutes at high speed
- Mix gently the heavy cream and homogenize
- Add the gelato paste cocco
- Add the fine cream fresh dairy

For the coconut cream

- Heat up at 40-45°C

For the white chocolate coating

- Melt the cocoa butter
- Add the chocolate

For the Assembly

- Bake the meringues and let them cool down
- Bake the digestive tacos and let them cool down
- Bake the coconut filling cake, dive in the rum syrup and the coconut.
- Freeze the pineapple lemongrass compote in the molds
- Spread white chocolate coating with a brush in the internal of the tacos
- Dive the hemispheres of the pineapple in the masca lime
- With a round piping bag No10 create 3 buttons in the tacos
- Put 3 hemispheres and 2 coconut filling cake cubes
- Add the meringues and one purple violet flower