

# Batida de Coco.



### For Coconut dacquoise

210 g Zeelandia almond  
progress  
105 g Grated coconut  
125 g Powder sugar  
150 g Zeelandia bianca  
150 g Water

### For Pineapple filling

250 g Fruitful filling  
pineapple  
1 Vanilla-pod

### For Vanilla mousse

100 g Cream 35%  
2 Vanilla-pod  
30 g Egg yolk  
55 g Sugar  
6,5 g Gelatin  
375 g Cream 35%

### For Yellow glaze

300 g Sugar  
300 g Glucose syrup  
150 g Water  
200 g Sweetened  
condensed milk  
120 g Gelatin mass  
300 g White chocolate  
Arabesque Blanc 29  
QS Yellow "Power Flowers"

# Batida de Coco.

### For Coconut dacquoise

- Mix all the Zeelandia almond progress, grated coconut, and powder sugar.
- Whip the Zeelandia bianca and water.
- Fold the mixed ingredients together with the meringue.
- Spread onto a baking tray of 30x40cm.
- Bake for 30min at 180°C.
- Cut out a round disk of 5cm.

### For Pineapple filling

- Scrape the vanilla seeds from de vanilla-pod and add to the Fruitful filling pineapple.
- Pipe on top of the coconut dacquoise and freeze.

### For Vanilla mousse

- Soak the gelatin.
- Boil the first part of the cream and vanilla-pods.
- Add the egg yolk and sugar. Heat until 83°C.
- Cool the mixture down by pouring the anglaise through a chinois in an additional bowl. Add the gelatin. Cool down until 38°C.
- Whip the second part of the cream and add to the anglaise.
- Pour the mousse in a stone mold of 7cm.
- Gently press the frozen insert into the mousse.

### For Yellow Glaze

- Boil the water, sugar, and glucose syrup.
- Add the gelatin mass and sweetened condensed milk.
- Pour over the chocolate.
- Add the Power Flowers.
- Mix and cool down in the fridge for 24h. Use at 35°C.

\*Amounts given in this recipe are the right ones for good sub recipe preparation. The exact amount per single pastry portion are as follows:

Coconut dacquoise	10 g
Pineapple filling	15 g
Vanilla mousse	50 g
Yellow Glaze	10 g