

COCONUT CAKE



PROFESSIONAL



MAKES 6

INGREDIENTS LIST

Coconut Sponge

- Desiccated coconut 140g
- Caster sugar 140g
- Eggs 4
- Flour sieved 37.5g
- Avonmore unsalted butter melted 27.5g
- Egg whites 4
- Sugar 15g

Coconut Cream Filling

- Coconut puree 300g
- Coconut milk 50g
- Malibu liqueur 25g
- Gelatine leaves x 4
- Avonmore 38% whipping cream semi whipped 250g

Coconut Marshmallow Layer and square for top

- Albumin 9g
- Coconut puree 90g
- Water 100g
- Gelatine 6 leaves
- Sugar 250g
- Glucose 50g

Clear Glaze

- Sugar 200g
- Water 200g
- Pectin 6g
- Glucose 400g
- Gelatine 8 Leaves

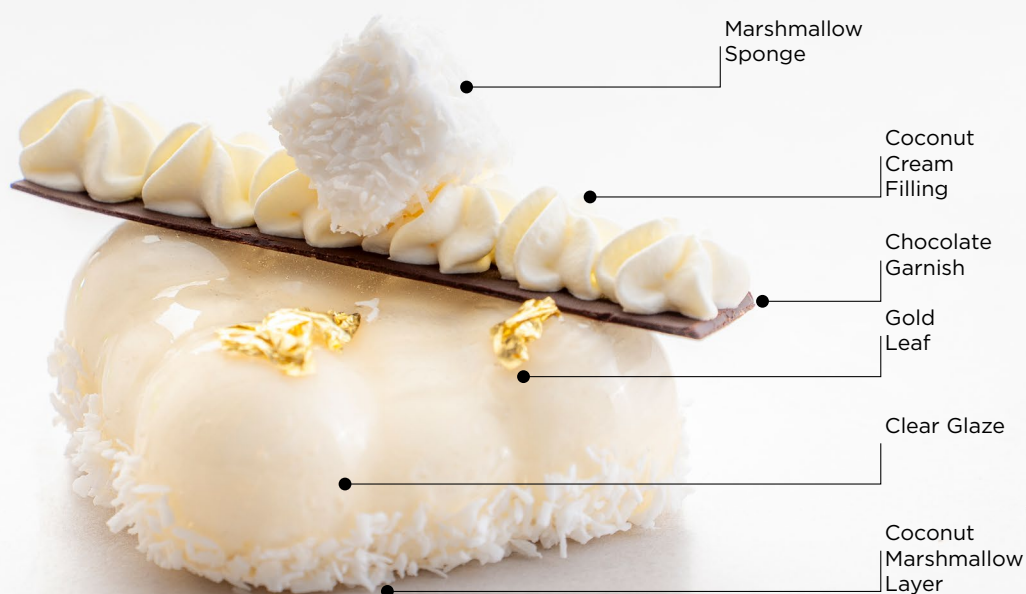
AVONMORE PROFESSIONAL PRODUCT USED



38%
Whipping Cream



Unsalted
Irish Butter



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Coconut Sponge
- 02 Coconut Cream Filling
- 03 Coconut Marshmallow Layer and Square for top
- 04 Clear Glaze

01 Coconut Sponge

1. Whisk the coconut, sugar and eggs to ribbon stage.
2. Fold in flour then butter into the mixture.
3. Whisk the egg whites and sugar to soft peak, fold into the mixture.
4. Bake at 200°C. Allow to cool before cutting shapes.

02 Coconut Cream Filling

1. Soak gelatine in ice cold water
2. Boil coconut milk.
3. Add soaked gelatine, allow to cool.
4. Add coconut puree.

03 Coconut Marshmallow Layer and square for top

1. Add coconut and albumin powder to a mixing bowl.
2. Soak gelatine in cold water.
3. Whisk coconut and egg white powder to soft peak stage.
4. Add sugar and water and heat to 118°C.
5. Add soaked gelatine to sugar and mix.
6. Then pour over egg white and coconut.
7. Continue whisking until mix is cold, then spread onto a tray and allow to set.
8. Cut into small squares.
9. Roll in dessicated coconut to coat.

04 Clear Glaze

1. Heat water and glucose to 20°C.
2. Mix sugar and pectin together and slowly sprinkle over glucose until fully dissolved.
3. Heat to 104°C.
4. Remove from heat and add pre-soaked gelatine.
5. Glaze the cakes.

For assembly

1. Pipe mousse into moulds. Add the marshmallow layer.
2. Add sponge & pipe remainder of cream on top. transfer to blast freezer.
3. Demould, glaze and dip the bottom in coconut.
4. Add chocolate and decorate with piped avonmore cream
5. Top with marshmallow square and gold leaf.



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