

COCONUT MANGO CHEESECAKE



PROFESSIONAL



AVONMORE
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PRODUCT USED



Avonmore Professional
38% Whipping Cream

(MAKES ONE 20CM TART) SERVES 10

INGREDIENTS LIST

Shortbread Base

- 20g Icing Sugar
- 1 Egg Yolk
- 55g Plain Flour
- 100g Unsalted Butter, cubed
- Pinch of Salt

Coconut Cheesecake Mousse

- 150g Coconut Puree
- 100g Cream Cheese
- 65g Caster Sugar
- 3 Leaves Gelatine
- 25ml Cream
- 125g Whipped Cream

Mango Insert

- 100g Mango Puree
- Juice 1 Lime
- 1.5g Pectin NH
- 10g Caster Sugar

Coconut Dacquoise Sponge

- 50g Almond Powder
- 15g Plain Flour
- 60g Icing Sugar
- 75g Egg Whites
- 32g Caster Sugar
- 75g Desiccated Coconut

Mango Gel

- 150ml Mango Puree
- 15ml Stock Syrup
- 1.5g Agar

White Chocolate Cocoa Butter Glaze

- 225g White Chocolate, chopped
- 100g Cocoa Butter

Fresh Cream

- 200g Cream
- 20g Sugar

Presentation & Assembly

- 100g Desiccated Coconut
- Zest $\frac{1}{2}$ Lime, cut into small diamonds
- Mint, to garnish



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Shortbread Base
- 02 Coconut Cheesecake Mousse
- 03 Milk Chocolate Mousse
- 04 Candied Peanut
- 05 Caramel Glaze
- 06 Dark Chocolate Décor
- 07 Caramel Sauce
- 08 Fresh Cream

01

Shortbread Base

1. In the bowl of a stand mixer, beat the icing sugar, butter and salt until a paste forms. Add the egg yolk and beat together until fully combined. Add the flour and gently mix until fully incorporated.
2. Wrap the dough in clingfilm, and chill for at least an hour or overnight. Roll the dough ball between two sheets of parchment paper until 3mm thick. Place back in the fridge for 10 minutes.
3. Preheat the oven to 165°C. Cut the dough into rectangles or oval shapes, the same size as the coconut mousse finger mould; 13cm x 2.5cm. Place onto a baking tray lined with parchment paper.
4. Bake in the preheated oven for 10-12 mins or until lightly golden. Remove from the oven, trim the shortbread if necessary, and allow to cool completely. Once cool, place in the freezer.

02

Coconut Cheesecake Mousse

1. Put the gelatine leaves in a small bucket of cold water to soften.
2. Whisk together the coconut puree, cream cheese and caster sugar until smooth.
3. Bring the 25ml to a simmer, and dissolve the squeezed out gelatine in the hot cream, whisking well to combine. Pour the hot cream into the coconut cream cheese and whisk well. Fold in whipped cream and allow to set.
4. Once set, whisk until smooth and place in a piping bag fitted with a round nozzle. Store in the fridge until ready to assemble.

03

Mango Insert

1. Mix the sugar and pectin together and add to a small saucepan with the juice of 1/2 the lime. Bring to a boil.
2. Mix the remaining juice with the mango puree and pour the pectin mix over the puree. Pour into a rectangle mould, 10 x 10cm & place in the freezer for at least 2 hours or overnight.
3. Once set, cut the mango insert into 8 even strips. Store in the freezer.

04

Coconut Dacquoise Sponge

1. Preheat the oven to 170°C. Line a baking tray with a silicone mat or parchment paper.
2. Mix the almond powder, flour and icing sugar together in a small bowl.
3. Whisk the egg whites in a stand mixer until soft peaks form, gradually adding the caster sugar.
4. Once the whites have reached soft peaks, fold through the dry ingredients, along with the desiccated coconut.
5. Spread onto a silicone or baking paper-lined trays and bake for 10 minutes, or until cooked and firm to the touch.
6. Remove from the oven and cut the dacquoise into rectangles to fit mould. Cool.

05

Mango Gel

1. Put all of the ingredients into a small saucepan and bring to the boil. Boil for one minute, then remove from the heat. Chill the gel for 1 hour or overnight.
2. Once set, blend the gel in a small food processor until smooth. Place in small cornet piping bags or bottles ready to serve.

06

White Chocolate Cocoa Butter Glaze

1. Melt the chocolate and cocoa butter together keep warm at 45°C.

07

Fresh Cream

1. Whip the cream and sugar together to soft peak and place in a piping bag fitted with a French star nozzle. Place in the fridge until ready to serve.



Assembly and Presentation:

1. Pipe the coconut mousse halfway up the finger moulds, 13cm x 2.5cm. Place a mango insert in each one, then pipe the remaining coconut mousse into each. Press a coconut dacquoise onto the base of each mousse. Freeze until completely frozen, at least four hours or overnight.
2. Once frozen, unmoil and dip in the white chocolate glaze, immediately followed by rolling in the desiccated coconut.
3. Place the coconut cheesecakes on the shortbread and pipe the fresh cream on top.
4. Garnish with the mango gel, lime zest diamonds, and the fresh mint to serve.



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