



PROFESSIONAL

COCONUT LATTE



AVONMORE
PROFESSIONAL
PRODUCT USED

Avonmore Professional
35.5% Whipping Cream

MAKES ONE 18CM SQUARE CAKE



INGREDIENTS LIST

CARAMEL CREAM

- 100g Granulated sugar
- 278ml Full fat Milk 3.5%
- 42g Egg yolk
- 20g Granulated sugar
- 12g Corn starch
- 5g Gelatine
- 300ml Avonmore Professional 35.5% Whipping Cream
- 30ml Coffee liqueur

Step 1: Mix the sugar, egg yolk and corn starch in a bowl.

Step 2: Make a caramel with the sugar, Add the milk.

Step 3: Make a crème anglaise with the caramel milk, egg yolk and corn starch.

Step 4: Add the gelatine ,coffee liqueur and whipped cream

COFFEE SPONGE

- 103g Egg Yolk
- 270g Eggs
- 200g Granulated Sugar
- 180g Egg White
- 72g Granulated Sugar
- 90g Cake Flour
- 45g Butter
- 7g Instant Coffee

Step 1: Preheat the oven to 180°C.

Step 2: Beat softly the egg yolk, egg and sugar.

Step 3: Whisk the egg white with granulated sugar to a meringue. Fold the egg yolk into the meringue.

Step 4: Add the flour and butter and mix well.

Step 5: Bake in the preheated oven for 10 minutes.

COCONUT MOUSSE

- 150g Coconut puree
- 56g Egg yolk
- 45g Granulated sugar
- 5g Gelatine
- 290ml Avonmore Professional 35.5% Whipping Cream
- 10ml Malibu

Step 1: Make a crème anglaise with the coconut puree, egg yolk and sugar.

Step 2: Add the gelatine and whipped cream and mix well.

MASCARPONE CHANTILLY

- 500ml Avonmore Professional 35.5% Whipping Cream
- 50g Mascarpone
- 10ml Malibu
- 30g Granulated Sugar

Step 1: Combine the whipping cream and mascarpone in the bowl of a mixer and mix at slow speed for 2 minutes.

Step 2: Increase the speed to medium for another 2 minutes while adding the sugar and Malibu.

Step 3: Continue on high speed until peaks formed and well blended.

