



COCONUTS WITH PINEAPPLE

INGREDIENTS

Group Coconut top

Ingredient

[Bakels Coconut Mix](#)

Water

Group Rhum Mousse

Ingredient

[Bakels Fond Royale](#)

Water

Heavy cream

[Aromatic Rum flavour](#)

Group Assembly/Decoration

Ingredient

[Bakels Dark Truffle](#)

[Bakels Les Fruits Pineapple](#)

METHOD



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Dessert

	KG
	1.000
	0.400
Total Weight:	1.400

	KG
	0.200
	0.250
	1.000
	0.010
Total Weight:	1.460

	KG
	-
	-
Total Weight:	0.000

1. Coconut base

Mix the two ingredients into a homogeneous mass. Fill up about 40 g in a dome-shaped silicone mat. Bake at 190°C for 12-15 minutes.

2. Rum mousse

Mix water with the two flavours and Fond Royal.

Add the lightly whipped cream little by little.

3. Assemble/Decoration

Fill the mousse on the coconut bases and place into

a freezer. Loosen the mousse from the mould when deepfrozen and brush with melted Dark Truffle. Brush some cocoa powder afterwards. Put 15 g

Les Fruits Pineapple on top and add a

few flakes of roasted coconut.