



**CATEGORY**

Confectionery



**FINISHED PRODUCT**

Dessert

# SPICY PINEAPPLE WITH COCONUT AND RUM

## INGREDIENTS

### Group Tropical Mousse

Ingredient	KG	%
Whipped double cream	0.500	67.00
Water	0.125	16.70
<u>Bakels Fond Royale</u>	0.100	13.30
<u>Aromatic Coconut Flavour</u>	0.015	2.00
<u>Aromatic Rum flavour</u>	0.005	1.00
<b>Total Weight:</b>	<b>0.745</b>	

### Group Shortcrust Pastry

Ingredient	KG	%
Wheat flour	0.460	45.70
Butter	0.275	27.30
Icing sugar	0.185	18.40
Egg yolk	0.075	7.50
<u>Aromatic Orange Flavour</u>	0.005	0.55
<u>Aromatic Vanilla Flavour</u>	0.005	0.55
<b>Total Weight:</b>	<b>1.005</b>	

### Group Glaze

Ingredient	KG	%
<u>Bakels Diamond Glaze Neutral</u>	1.000	67.00
Water	0.300	20.00
<u>Bakels Saphire Glaze</u>	0.200	13.00
<u>Aromatic Colour Yellow</u>	0.001	-
<b>Total Weight:</b>	<b>1.501</b>	

### Group Filling

Ingredient	KG	%
<u>Bakels Les Fruits Pineapple</u>	1.000	-
<b>Total Weight:</b>	<b>1.000</b>	

## METHOD

- Step 1: Mix the water, aromas and Bakel's fond royal
- Step 2: Mix in the lightly whipped cream so you get a creamy mass
- Step 3 : Fill your molds and freeze
- Step 4 : Combine all ingredients for the shortcrust
- Step 5: Roll down to 3mm and line your tartlett molds
- Step 6: Bake off in 160C for about 15 min
- Step 7: Boil water and Bakel's saphire
- Step 8: Mix in Bakel's diamond glaze and the color
- Step 9: Fill the tartlette with Les Fruits Pineapple
- Step 10: Take out the mousse and glaze with the gel
- Step 11: Place it on the tartlette, garnish on