

COCONUT, MANGO AND PASSION FRUIT DESSERT



STEP 1 : MANGO PASSION FRUIT INSERT

INGREDIENTS	QUANTITES (g)	POURCENTAGES (%)
Mango pulp	140	57,1
Sugar	40	16,3
Pectin NH	5	2,0
Passionfruit juice	60	24,5



PROCESS

- Heat the mango pulp, then add the sugar and pectin.
- Bring to the boil, stirring constantly with a whisk.
- Remove from the heat and stir in the passion fruit juice.
- Pour the jelly into the moulds and leave to set in the freezer.

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STEP 2 : COCO FOAM

INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo WHITE LIQUID or Rehydrated Powder	165	1375,0
Coconut puree	420	3500,0
Sweet sugar	56	466,7
Pectin NH	12	100,0
Coconut flour	36	300,0
Coconut oil	12	100,0
Yumgo Dacquoise pieces	10	83,3
Total	711	5925,0



PROCESS

- Mix the sugar and pectin.
- Heat the coconut purée until it boils.
- Add the sugar and pectin and bring to the boil again.
- Add the flour and coconut oil.
- Whisk YUMGO until stiff.
- Mix the ganache with the meringue in 2 or 3 batches.

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STEP 3 : ASSEMBLY



PROCESS

- Using a pastry bag, fill the mould halfway with the coconut mousse.
- Place the mango passion fruit insert on top of the mousse.
- Pour the rest of the coconut mousse on top and add the Yumgo dacquoise.
- Set aside in the freezer until set and remove from the mould before serving.