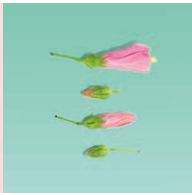
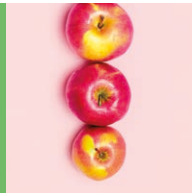
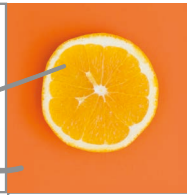




SIGNATURE
FRUIT



MALAKU MOUNTAIN



BRAND
AMBASSADOR

Original recipe by

Jordi BORDAS



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RECIPE FOR 20 PEOPLE

MANGO AND PASSION FRUIT COULIS

SUGAR	38
PECTIN NH	3.5
RAVIFRUIT PASSION FRUIT PURÉE	113
RAVIFRUIT MANGO PURÉE	253

Mix the sugar and pectin.
Heat the purées to 45°C.
Incorporate the sugar mixture and heat to 80°C stirring constantly.
Cool to 50°C and use immediately.

COCONUT MOUSSE

RAVIFRUIT COCONUT PURÉE	346
GELATINE 6/1	44
CAROB BEAN GUM	2
PASTEURISED EGGS WHITES	98
SUGAR	54

Heat the purée to 20°C and the gelatine to 45°C, and mix with the carob bean gum using a hand-held blender. Allow to cool until it starts to set.
Whisk the egg whites and the sugar on medium speed for 10 minutes until the formation of soft peaks.
When the meringue is ready, incorporate the previous mixture and use immediately.

CRISPY COCONUT

COCONUT CRUMBLE ¹	263
COCONUT PRALINE ²	136

Prepare the coconut crumble, when cool cut into cubes approximately 5 x 5 mm.
Prepare the coconut praline and gently mix with the crumble.
Spread on a baking sheet covered with parchment paper.

¹ COCONUT CRUMBLE

SUGAR	75
DESICCATED COCONUT	60
SALT	1
COCONUT OIL	75
WATER	19

In a food processor, combine the desiccated coconut, rice flour and salt to obtain a fine powder.
Heat the coconut oil to 20°C.
Using the electric whisk, mix all the ingredients to obtain a homogeneous ball.
Use a spatula to press the streusel dough through a square-mesh metal grill onto a baking sheet covered with parchment paper.
Bake at 140°C for 20 minutes with the fan.

² COCONUT PRALINE

ALMONDS	48
DESICCATED COCONUT	64
ICING SUGAR	48

Toast the almonds in a fan oven at 150°C for 10 minutes. Leave to cool.
In a food processor, combine the almonds, desiccated coconut, and icing sugar to obtain a smooth dough, then use.

MANGO CREAM

SUGAR	98
PECTIN NH	25
ICE-CREAM STABILIZER	8
RAVIFRUIT MANGO PURÉE	1 170
PASTEURIZED EGG YOLKS	130
COCONUT OIL	196

Mix together the sugar, pectin and emulsifier.
Heat the purée and the egg yolks to 45°C then incorporate the previous mixture.
Heat to 80°C stirring constantly. Cool to 30°C and leave to rest for an hour so the emulsifier activates.
Heat the coconut oil to 35°C and gradually add the previous mixture, blending vigorously with a hand-held blender.
Strain and use.



Prepare the coulis and pipe it into SilikoMart "SF005 half-sphere" moulds. Place in the freezer. Prepare the mousse and pipe it into "SF022 small muffin" moulds. Place in the freezer. Prepare the crispy coconut and make discs using a 7.5 cm diameter cutter. Place in the freezer. Prepare the cream and chill until it sets. Unmould the inserts and pour the coulis over the mousse preparations. Place them on the crispy discs, then using a piping bag with a multi-hole nozzle, cover with cream making an upward spiral.
Decorate with diced fresh mango and sprinkle with desiccated coconut and lemon zest.