



Royal Batida de Coco Cake

1 tray, 60 x 20 cm; total number of pieces: 24

Pound cake mix

..... 0.630 kg	Riso Venere Pound Cake Mix
..... 0.290 kg	Whole egg
..... 0.160 kg	Vegetable oil
..... 0.130 kg	Water
	▶ Mix all ingredients at medium speed for approx. 3 minutes until smooth.

..... 0.300 kg **Schokobella Pineapple-Coconut**, tempered

Coconut macaroons

..... 1.000 kg	Cocovit
..... 0.250 kg	Water, 30 °C
	▶ Mix all ingredients, pipe them on a baking tray with a star nozzle and bake off.

Royal Batida de Coco cream filling

..... 0.150 kg	Alaska-express Neutral
..... 0.200 kg	Water, 20–25 °C
..... 0.040 kg	Royal Batida de Coco
..... 1.000 kg	Cream, whipped, unsweetened
	▶ Dissolve the Alaska-express and Royal Batida de Coco in the water and fold into the cream.

Pineapple-Coconut cream

..... 0.500 kg	Schokobella Pineapple-Coconut
..... 0.500 kg	Mascarpone
..... 0.250 kg	Kranfil's White Chocolate
	▶ Temper all ingredients at approx. 35 °C. Whip Schokobella at high speed and add mascarpone gradually, finally add Kranfil's.

Decoration

..... 0.300 kg	Schokobella Pineapple-Coconut , tempered
..... 0.020 kg	Coconut, desiccated, roasted
..... 0.060 kg	Coconut Chips

Preparation

- ▶ Spread the mixture onto a greased and lightly floured tray or one lined with baking paper.
- ▶ Bake and leave to cool.
- ▶ Spread Schokobella Pineapple-Coconut on top.
- ▶ Place the cooled coconut macaroons in 2 lines on top.
- ▶ Fill in the Royal Batida de Coco cream filling and level up. Save some for decoration.
- ▶ Place in the cooler for approx. 20 min. to set.
- ▶ Spread the Pineapple-Coconut cream on top.
- ▶ Marble in Schokobella Pineapple-Coconut.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 190–200 °C
- ▶ Baking time: approx. 20–25 minutes

Pineapple-Coconut Tartlet

2 Pavoni silicon moulds, 60 x 40 cm; total number of pieces: 48

Coconut base

- 1.000 kg Water
 - 0.080 kg **Ovasil**
 - 0.300 kg Sugar
 - 0.800 kg Powdered sugar
 - 0.700 kg Coconut, shredded
- ▶ Make a merengue out of water and ovasil, fold in powdered sugar and shredded coconut.

- 0.500 kg **Kranfil's White Chocolate**, tempered

Mango puree

- 1.000 kg **Fruit puree Mango**
 - 0.150 kg Water, 40–50 °C
 - 0.080 kg **Alaska 666**
- ▶ Dissolve Alaska 666 in water, pipe in fruit puree. Fill the mixture in round Pavoni silicon moulds 3 cm in ø and approx. 2 cm high and freeze.

Yoghurt-Coconut cream

- 0.500 kg **Alaska-express Yoghurt-Coconut**
 - 1.000 kg Water, approx. 20 °C
 - 1.000 kg Cream, whipped, unsweetened
- ▶ Dissolve the Alaska-express in the water and fold into the cream.

Coating

- 1.000 kg **Schokobella Pineapple-Coconut**
- ▶ Temper at approx. 40 °C.

Decoration

- 0.350 kg **Cake-Gloss Bittersweet**, tempered
- 0.070 kg Coconut, desiccated
- 0.010 kg Mint, fresh

Preparation

- ▶ Spread the coconut base mixture onto a greased and lightly floured tray, approx. 1 cm thick.
- ▶ Bake off and let cool down.
- ▶ Cut pieces of 5 cm in ø out of the coconut base.
- ▶ Spread Kranfil's White Chocolate on the coconut bases.
- ▶ Fill the Yoghurt-Coconut cream into Pavoni silicon moulds $\frac{3}{4}$ with a piping bag. Save approx. 400 g for decoration.
- ▶ Place the frozen mango puree in the center and press slightly.
- ▶ Place the coconut bases on top and press slightly.
- ▶ Let set in the fridge for approx. 2 h., then freeze.
- ▶ Coat with Schokobella Pineapple-Coconut.
- ▶ Dip into Cake Gloss.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 190–200 °C
- ▶ Baking time: approx. 20–25 minutes

