White Chocolate Mousse with Coconut and Passion Fruit

Yield: 20 Servings

American	Metric	Ingredients
Passionfruit Coulis		
6oz	170g	**Caramanfruit Passion Fruit Purée (583121)**
3oz	85g	**Caramanfruit Mango Purée (583118)**
1.3oz	38g	Sugar
0.3oz	8g	**Pastry Ideale Pectin Powder (204192)**
1.3oz	38g	Sugar
0.8oz	3g	**Pastry Ideale Citric Acid Powder (204220)**
0.4oz	10g	**Des Alpes Opal White Couverture Coins (500006)**

Place passion fruit and mango purées in a sauce pot and begin to heat. Whisk together sugar and pectin and whisk into the warm purée, then bring to a boil. Whisk together sugar and citric acid powder and whisk into the hot purée. Remove from the heat and whisk in the white couverture to melt. Allow to cool to 100˚F/38˚C. Fill a sauce bottle and portion into Silikomart Mini Flexi Half Sphere (591004) and freeze.

Coconut Crunchy		
10.6oz	300g	Desiccated Coconut
7.1oz	200g	**Des Alpes Opal White Couverture Coins (500006)**
10.6oz	300g	**N.U.T. Akcakoca Dark Hazelnut Praline Paste (501006)**
7.1oz	200g	**Arte Piatto Feuilletine (515001)**
0.1oz	4g	Salt

Place coconut on a sheet pan and toast in a 350ºF/180ºC oven. Melt together couverture and praline paste and stir together all of the ingredients. Spread evenly on a Silikomart Silkmat (591030) and cut into circles when cool.

White Chocolate Mousse		
7oz	200g	**Zürimix White Chocolate Mousse, 2-Step (504004)**
7oz	200g	Water
7oz	200g	Heavy Cream

Combine Zürimix and water and whip on high speed for 3-5 minutes. Whip the heavy cream to soft peaks. Fold the whipped cream into the Zürimix.

Assembly		
As needed	As needed	**Arte Piatto No Print 2” Cake Strips (204280)**
3ea	3ea	**Arte Piatto City Lights Marshmallow Sheet (616044)**
1ea	1ea	**Pastry Ideale Disposable Pastry Bag (043059)**
As needed	As needed	**Arte Piatto Mango Dessert Sauce (505039)**
20 ea	20 ea	**Arte Piatto Pink Embossed Plaquette (587016)**
As needed	As needed	Fresh Fruit

Line stainless steel rings with the cake strips. Cut the marshmallow sheet to fit inside. Place a disc of coconut crunchy on the bottom and pipe a small amount of white chocolate mousse using a disposable pastry bag. Place a frozen passion fruit coulis dome inside and fill the ring with white chocolate mousse. Freeze until needed. Garnish with mango dessert sauce, embossed plaquettes and fresh fruit.