The Golden Egg

Yield: 25 Servings

American	Metric	Ingredients

Toasted Coconut Dacquoise

4.4oz	125g	**N.U.T. Almond Flour (204162)**
4.7oz	135g	Coconut, Toasted and Desiccated
8.8oz	250g	Powdered Sugar
1.7g	50g	Granulated Sugar
10.6oz	300g	Egg Whites

Combine the sugar and egg whites and make a meringue. Fold in sifted dry ingredients. Bake at 450°F/232°C.

Tropical Crémeux

4.4oz	125g	**Caramanfruit Passion Fruit Purée (583121)**
2.6oz	75g	**Caramanfruit Mango Purée (583118)**
1.0oz	28g	**Caramanfruit Coconut Purée (583109)**
0.1oz	3g	**Pastry Ideale Gold Gelatin Sheets (018040)**
0.7oz	140g	Heavy Cream
4.9oz	75g	Granulated Sugar
4.2oz	120g	Egg Yolks
0.7oz	20g	**Pastry Ideale Glucose Syrup (505092)**

Combine purées, heavy cream, and glucose and bring to a boil. Temper in egg yolks and sugar, cook until it coats the back of a spoon. Strain and add bloomed gelatins. Refrigerate.

Fruit Soup

16oz	453g	**Caramanfruit Pineapple Purée (583125)**
16oz	453g	**Caramanfruit Mango Purée (583118)**
4oz	113g	**Caramanfruit Mandarin Purée (583117)**
4oz	113g	**Caramanfruit Passion Fruit Purée (583121)**
3oz	85g	Water
3oz	85g	Sugar
1pc	1pc	**Frutta Prima Original Tahitian Vanilla Beans (596102)**
6pc	6pc	Kiwi, Diced
½pc	½pc	Pineapple, Diced

Combine the water and sugar with vanilla beans. Infuse. Strain and add thawed purées. Refrigerate.

Tuile Paste

7oz	198g	Butter
7oz	198g	Powdered Sugar
7oz	198g	All Purpose Flour
7oz	198g	Egg Whites

Cream together butter and powdered sugar. Slowly add egg whites and flour. Refrigerate.

Coconut Foam

14oz	396g	**Caramanfruit Coconut Purée (583109)**
2 Sheets	2 Sheets	**Pastry Ideale Gold Gelatin Sheets (018040)**

4oz	113g	Heavy Cream

Bloom gelatin sheets, warm the purée and add the heavy cream. Allow to cool, place in a CO_2 canister, charge two times.

Egg Shells

25ea	25ea	**Confiseur Egg Shells Natural, Gold (588004)**

Assembly

Pipe the *Tropical Crémeux* into the egg shells. Place a disk of *Toasted Coconut Dacquoise* on top, spoon inside *Fruit Sou*p. Garnish with diced pineapple and kiwi pieces. Add *Coconut Foam* and *Tuile Paste* to finish.