Tropical Splash

Yield: 25 Portions

American	Metric	Ingredients

Toasted Coconut Lime Dacquoise

4.4oz	125g	**N.U.T. Almond Flour (204162)**
2pc	2pc	Lime
4.8oz	135g	Desiccated Coconut Flakes
8.8oz	250g	Powdered Sugar
1.8oz	50g	Granulated Sugar
10.6oz	300g	Egg Whites

Combine the sugars and egg whites and make a soft meringue. Fold in the sifted dry ingredients along with the zest of the limes. Spread on a sheet pan lined with a Silkmat Full Sheet Pan Size (591030) and bake at 450°F/232°C.

Tropical Cream

4.4oz	125g	**Caramanfruit Passion Fruit Purée (583121)**
2.7oz	75g	**Caramanfruit Mango Purée (583118)**
1.1oz	30g	**Caramanfruit Coconut Purée (583109)**
0.1oz	3g	**Pastry Ideale Gold Gelatin Sheets (018040)**
4.9oz	140g	Cream
0.7oz	20g	**Pastry Ideale Glucose Syrup (505092)**
2.7oz	75g	Granulated Sugar
4.4oz	125g	Egg Yolks

In a pot, combine all the purées and the glucose and bring to a boil. Temper in the egg yolks and sugar, and cook on medium heat until it coats the back of a spoon. Strain and add the bloomed sheet gelatin. Pour into a sheet pan lined with a Silkmat and freeze.

Saffron Pineapple Chips

17.6oz	500g	Granulated Sugar
8.8oz	250g	Water
1pc	1pc	Pineapple
0.1oz	2g	Savoir Fare Saffron Strands (354008)

In a pot, combine the water, sugar, and saffron filaments and bring just to a boil. Using a meat slicer, slice the pineapple very thin, dip into syrup, and place into a muffin mold. Place in a 190°F/40°C oven until dry and crisp. Reserve the rest of the sliced pineapples for plating.

Lime Chantilly Cream

10.6oz	300g	Heavy Cream
3.5oz	100g	Sugar
1pc	1pc	Lime

In a mixer, combine the cream, sugar, and lime zest and whip until semi-firm.

Assembly

Use a square cutter to cut the *Toasted Coconut Lime Dacquoise* and *Tropical Cream*. Brush Arte Piatto Tropical Blue Lychee Dessert Sauce (505067) on a plate and place the toasted coconut lime dacquoise. Wrap the tropical cream with

two sliced pineapples and place on top of the toasted coconut lime dacquoise. Finish off with the *Saffron Pineapple Chip* topped by a quenelle of *Lime Chantilly Cream* sprinkled with lime zest.