

PART ONE

Coconut Almond Dacquoise

Ingredients

- 90 g Powder Almonds
- 60 g Sugar
- 42 g Cake Flour
- 15 g Grated Coconut
- 150 g Egg Whites
- 180 g Sugar

Instructions

1. Prep: draw a circle using a 6-inch cake pan and trace the bottom of it onto parchment paper
2. Mixing: sift almonds, 60 g sugar, and flour, then stir in coconut
3. Whip egg whites on medium to soft peaks
4. Add 180 g sugar, whip to firm peaks
5. Fold in dry ingredients
6. Make up: pipe w/ 1/2" plain tube into circle templates
7. Bake: 325 degrees Farenheight for 20-25 min or until golden

PART TWO

Passion Fruit Gelee Insert

Ingredients

- 1 tsp Granulated Gelatin
- 1 oz Cold Water
- 4 oz Fruit Puree
- 1.5 oz Sugar

Instructions

1. Bloom gelatin in cold water
2. Bring puree and sugar to a simmer, remove from heat and whisk in gelatin
3. Pour into lightly greased mold
4. Freeze for about 12 hours to fully set

PART THREE

Coconut Lime White Chocolate Mousse

Ingredients

- 145 g Coconut Puree
- 185 g White Chocolate
- 16 g Cocoa Butter
- 0.5 tsp Vanilla Extract
- 6 g Bloomed Gelatin Leaves
- 1-2 Limes
- 290 g Heavy Cream

Instructions

1. Soak the gelatin in cold water for about 5 minutes or until softened. Squeeze sheets to ring out extra water
2. Place white chocolate in a heat-safe bowl over a double boiler OR microwave at 10-second intervals while stirring in between
3. Bring the coconut puree to a boil, together with the lime zest and vanilla
4. Add gelatin
5. Pour this mixture over the melted chocolate and cocoa butter, emulsify
6. Finally incorporate the lightly whipped cream at 90 degrees Fahrenheit

PART FOUR

Neutral Mirror Glaze

Ingredients

- 300 g Sugar
- 200 g Sweetened Condensed Milk
- 150 ml Water
- 19 g Gelatin Powder
- 125 ml Water
- 300 g White Chocolate
- 50 g Cocoa Butter
- Gel Color

Instructions

1. Combine sugar, sweetened condensed milk, and 150 ml of water. Bring to a boil and simmer for five minutes
2. Meanwhile bloom gelatin in the 125 ml measurement of water
3. Remove from heat, add white chocolate, cocoa butter and bloomed gelatin, then whisk to dissolve
4. Add cocoa butter. Let stand for one minute. Keep at 100 degrees Fahrenheit
5. Add three drops of food coloring depending on the desired color. Feel free to divide this into two separate bowls and color it differently to do a marbled cake effect