

Coconut cheesecake with mango

INGREDIENTS

CAKE

500 g	COCONUT CAKE	150 g	OIL
225 g	EGGS	75 g	WATER

MOUSSE

500 g	COTTAGE CHEESE 14% ALFAPRO	500 g	MASCARPONE
400 g	FROZEN COCONUT PUREE	30 g	COCONUT FLAKES
90 g	POWDERED SUGAR	12 g	GELATIN
400 g	CREAM 36%	100 g	WATER

JELLY

300 g	MANGO PUREE BOIRON	50 g	FROZEN LIME PUREE BOIRON
9 g	GELATIN	60 g	WATER



A METHOD OF PREPARING

- 1** Mix all ingredients for 4 minutes at medium speed. Bake for 20 minutes at 170-180 degrees Celsius.
- 2** Mix the cream, powdered sugar and cheese thoroughly into a uniform mass, gradually adding the dissolved liquid puree. Finally, add the coconut shavings dissolved gelatin. Mix thoroughly.
- 3** Heat 100g mango puree, add soaked gelatin. Heat until the gelatin dissolves, then add the rest of the mango puree and lime puree. Pour into a mold and freeze.
- 4** The prepared coconut mass fill with silicone mold to 3/4 height, put in frozen fruit jelly, another thin layer of coconut, a coconut countertop and align everything to the height of the mold. We set aside to freeze, and then we pour on Nappage.



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Exterior decoration: Nappage Maracuja - 15g gelatin, 70g water, 1000g Nappage Maracuja. Mix all ingredients, decorate (spray) with heated Nappage to 40 degrees Celsius.

Bon appétit!

Smacznego



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