

PASSION FRUIT & CHOCOLATE TART ON A COCONUT & CHOCOLATE CRUST, GLAZED WITH WHITE CHOCOLATE MINT GANACHE



0 made it | 0 reviews



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Dining at the opulent Dorsett Grand Subang which is nestled in the heart of Subang Jaya, is an endless pleasurable affair with the vast international and local specialities available. Represented by Raventhran a/l Jayatheeson & Khairul Akmal Arbaei.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

PASSION FRUIT & CHOCOLATE TART ON A COCONUT & CHOCOLATE CRUST, GLAZED WITH WHITE CHOCOLATE MINT GANACHE

Passion Fruit Mousse

- 250g passion fruit purée
- 250g sugar
- 500ml whipping cream
- 50g gelatin

Chocolate Mousse



- 250g chocolate Couverture
- 50ml fresh milk
- 500g whipping cream (80% beat)
- 50ml gelatin

White Chocolate Mint Ganache Glaze

- 250g white chocolate
- 100ml whipping cream
- 10g butter
- Drop of mint flavour

Coconut & Chocolate Crust

- 50g Hawaiian coconut
- 200g almond crumble
- 50g chocolate Couverture, melted

Methods and Directions

PASSION FRUIT & CHOCOLATE TART ON A COCONUT & CHOCOLATE CRUST, GLAZED WITH WHITE CHOCOLATE MINT GANACHE

Passion Fruit Mousse

- Combine all the ingredients and let it set

Chocolate Mousse

- Combine all the ingredients and let it set.

White Chocolate Mint Ganache Glaze

- Boil the cream and mix with all the ingredients.
- Let it cool a bit to use

Coconut & Chocolate Crust

- Combine all ingredients and spread it on a tray and allow to set.
- Cut the crust into preferred shape.

