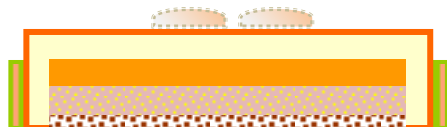


RECIPE FOR 3 DESSERTS

# TAJ MAHAL

**Bruno Montcoudiol** - *Un des Meilleurs Ouvriers de France Pâtissier - Champion du Monde de Pâtisserie*



Mango icing  
Coconut mousse  
Peppered mango coulis  
Coconut and curry biscuit  
Coconut shortbread  
Coconut meringue coco

## MANGO ICING

Mango pulp.....	200 g
Sugar.....	375 g
Cream.....	250 g
Glucose syrup.....	150 g
Starch.....	24 g
Gelatine 200B.....	10 g
Water.....	60 g
Titanium dioxide.....	5 g
Orange beta carotene colouring.....	QS

Hydrate the **gelatine**.  
Mix the half of the sugar with the starch.  
Heat the pulp with the other half of sugar.  
Add the cream and glucose syrup, heat at 35°C.  
Fold in the sugar and starch mixture.  
Bring to the boil.  
Add the **gelatine** hydrated and the **colourings**.  
Blend.

## PEPPERED MANGO COULIS

Mango pulp.....	600 g
Inverted sugar.....	60 g
Sugar.....	60 g
Starch.....	24 g
Gelatine 200B.....	8 g
Water.....	48 g
Pepper natural flavour.....	QS

Hydrate the **gelatine**.  
Heat the pulp and the inverted sugar at 35°C.  
Add the sugar and starch mixture.  
Bring to the boil.  
Add the **gelatine** hydrated and **flavour**

## COCONUT AND CURRY BISCUIT

Softened butter.....	150 g
Sugar.....	150 g
Ground almond.....	50 g
Coconut grated fruit.....	100 g
Eggs.....	150 g
Flour.....	25 g
Curry in powder.....	5 g
Coconut flavour.....	QS

Mix the softened butter and sugar together.  
Add the coconut grated fruit, the ground almond and the eggs. Add the flour, the curry and the **flavour**.  
Pour into a circle.  
Bake at 150°C during 23 minutes.

## COCONUT MOUSSE

Coconut pulp.....	300 g
Gelatine 200B.....	8 g
Water.....	48 g
Egg whites.....	70 g
Sugar.....	140 g
Water.....	45 g
Coconut flavour.....	QS
Whipped cream.....	300 g
Stabilizer for whipped cream.....	3 g

Hydrate the **gelatine**.  
Add the **gelatine** into the temperate pulp.  
Add the "meringue italienne".  
Add the **flavour**.  
Fold in gently the whipped cream with the **stabilizer**.

## COCONUT SHORTBREAD

Flour T55.....	200 g
Baking powder.....	2 g
Icing sugar.....	75 g
Butter.....	120 g
Salt.....	2 g
Coconut grated fruit.....	35 g
Eggs.....	40 g

Mix the flour, the sugar, the butter, the salt, the baking powder and the coconut grated fruit together.  
Crumble the dough.  
Add the eggs and blend. Roll out the dough to 3mm.  
Bake at 150°C during 23 minutes.