

Exotic Christmas ornaments

Ingrédients

- 24g whole milk
- 24g full cream
- 10g egg yolk
- 4g caster sugar
- 18g Valrhona's inspiration passion fruit
- 45g pineapple (weight when peeled)
- 20g flour
- 60g powdered sugar
- 30g sugar
- 58g coconut powder
- 60g egg whites
- 300g coconut cream
- 7.5g gelatin
- 26g egg whites
- 45g sugar
- 23g water
- 150g full cream

Préparation

1. Today I'm sharing with you number 2 of the Christmas recipes prepared with Haviland, exotic Christmas ornaments, presented this time in the Symphonie collection.
2. They are small coconut, passion fruit & pineapple desserts, rather simple to prepare, and which will make their little effect on your table for the holidays.
3. You can make them in advance and let them in the freezer until the D day.
4. Heat the milk with the cream.
5. Whisk the egg yolks with the sugar.
6. Pour the hot liquids over it, stirring well, then pour it back into the pan and cook like a custard, i.
7. e.
8. at 85°C.
9. Pour the custard thus obtained over the inspiration passion and mix the cream with a hand blender.
10. Pour the cream into half-sphere moulds of 3cm diameter and place in the freezer until completely set.
11. Cut out small pineapple cubes, then put them by pressing them well into half-sphere moulds of 3cm diameter.
12. Set aside in the freezer.
13. Whisk the egg whites with the sugar.
14. When you get a nice meringue, add the sieved powders and mix with the maryse delicately.
15. Pour the dough into a piping bag fitted with a plain tip.
16. Pipe small circles of 4cm dacquoise on a baking sheet covered with baking paper.
17. Bake for 8 minutes at 180°C.
18. If necessary, cut them out slightly with a 4cm cookie cutter.
19. Coconut mousse : coconut cream 7.
20. Sucrée.
21. Rehydrate the gelatin in cold water.

22. Bring of coconut cream to the boil.
23. Add the rehydrated and wrung out gelatine, then add the rest of the cold coconut cream.
24. Prepare an Italian meringue: make a syrup with the sugar and water.
25. When the syrup reaches 110°C, start whipping the egg whites.
26. When the syrup reaches 121°C, pour it over the frothy but not firm egg whites and continue to whisk until you have a smooth, firm meringue.
27. Whip the whole liquid cream into a not too firm whipped cream.
28. Mix the coconut cream and the Italian meringue, then delicately add the whipped cream.
29. Assembly : Pour some mousse at the bottom of the moulds.
30. Add a half sphere of passion insert and one of pineapple by sticking them together.
31. Finish with mousse and a circle of dacquoise.
32. Put in the freezer until fully set.
33. To finish : Coconut powder Chocolate Unmould the cakes and warm them slightly between your fingers so that the mousse warms up.
34. Roll the cakes in grated coconut and decorate with a chocolate hook (I used a Christmas ball hook as a mold in which I poured tempered chocolate, then I added a wool cord).
35. Let defrost for a minimum of 2 to 3 hours, then enjoy !