

# Yuzu Pineapple Coconut Chocolate Tart

*A convergence of cultural inspiration, exquisite texture contrast and tropical symphony.*



### Featured Ingredients

- Bakels Les Fruits Pineapple Coconut

### Ingredients

#### Group A:

##### INGREDIENTS

Chocolate Tartlet
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#### Group B:

##### INGREDIENTS

Bakels Les Fruits Pineapple Coconut	Weight (Kg)
	0.150
<b>TOTAL</b>	<b>0.150</b>

#### Group C:

##### INGREDIENTS

Yuzu Cream Filling	Weight (Kg)
Cream	0.250
	0.060
<b>TOTAL</b>	<b>0.310</b>

# Yuzu Pineapple Coconut Chocolate Tart

**Group D:**

INGREDIENTS	Weight (Kg)
Cream	0.150
Liquid Glucose	0.020
Compound Vanilla with Seeds	0.015
Dark Chocolate	0.130
Cream	0.300
<b>TOTAL</b>	<b>0.615</b>

**Procedure**

1. Prepare basic chocolate tartlets.
2. With a piping bag, pipe a thin layer of Bakels Pineapple Coconut inside the tart 50% full.
3. In a mixing bowl, combine Yuzu Crème Filling and whipped cream and make a smooth texture then pipe the second 50%.
4. Use a spatula to make the surface even.
5. Prepare the chocolate cream in advance of minimum 2 hours by: Boil fresh cream and glucose, and pour over the dark chocolate and emulsify well.
6. Then incorporate the liquid fresh cream inside and chill for minimum of 2 hours.
7. After that, you can whip the crème in a mixer to your preferred texture and pipe it on top of the tart.
8. Garnish to your liking.

**Featured Ingredients**

### Bakels Les Fruits Pineapple Coconut

**Technical Benefits**

- Can be use as pie-filling and decoration of pastries, ice-cream, mousses, etc.
- Easy application.
- Quality of consistent taste and texture
- Simple preparation for both professional and home bakers