

# Exotic Entremets Recipe

by Pastry Chef Frederic Monti

Below are the recipes needed to create the components that make up this delicious entremets. The coconut nougatine base, the light coconut lime dacquoise, the candied pineapples covered in kalamansi coulis, and exotic crèmeux contrast delightfully with the chocolate mousse and caramel glaze. Topped off with the colorful chocolate decorations this dessert is sure to delight your lucky guests. (Recipes for six entremets)

## Coconut Nougatine

Granulated Sugar	150 g	5.29 oz
Pectin	2.5 g	0.09 oz
Glucose	75 g	2.65 oz
Butter	125 g	4.41 oz
Desiccated Coconut	125 g	4.41 oz

**Method:** Glucose in micro for 20 seconds. Butter in the pot to melt. Add glucose. Mix sugar and pectin. Stir to dissolve and shiny. Immediately add coconut. Mix and fold until it absorbs moisture. Portion in to thirds. Bake at 350° F /175° C for 9 minutes.

## Coconut Lime Dacquoise -sponge /biscuist

Almond flour	135 g	4.76 oz
Dessicated Coconut	135 g	4.76 oz
Icing Sugar	250 g	8.82 oz
Granulated Sugar	50 g	1.76 oz
PreGel Albumissimo®	100 g	3.53 oz
Water	200 g	7.05 oz
Lime Zested	3 g	0.11 oz

**Method:** Combine sugar, lime almond flour and coconut. Make meringue with Albumissimo, sugar and water. Whip to stiff peaks. Zest three limes. Add zest to coconut mixture and aerate. Fold into meringue. Mold and bake at 350° F/175° C for nine minutes until nice and brown.

## Candied Pineapples

Sugar	1000 g	35.27 oz
Water	1000 g	35.27 oz
Diced Pineapple	1000 g	35.27 oz

**Method:** Make simple syrup. Cook pineapple in simple syrup on stove top for 3 hours. Strain.



## Kalamansi Coulis

Kalamansi Puree	186 g	6.56 oz
Orange Juice	186 g	6.56 oz
Mango Puree	186 g	6.56 oz
Water	126 g	4.44 oz
Granulated Sugar	158 g	5.57 oz
PreGel Vanilla Purissima Beans	6 g	0.21 oz
Water	60 g	2.12 oz
Gelatin	12 g	0.42 oz

**Method:** Bloom gelatin. Make simple syrup. Add syrup to puree burr mix. Add gelatin to mixture. Place in molds and freeze.

## Exotic Crèmeux

Passion Fruit Puree	228 g	8.04 oz
Mango Puree	148 g	5.22 oz
Banana Puree	48 g	1.69 oz
Coconut Puree	28 g	0.99 oz
Heavy Cream	280 g	9.88 oz
PreGel Ovissimo	280 g	9.88 oz
Granulated Sugar	148 g	5.22 oz
Water	30 g	1.06 oz
Gelatin	6 g	0.21 oz

**Method:** Bloom gelatin. Combine purees. Bur mix. Add half sugar, glucose and cream to simmer. Temper the Ovissimo. Cook to 181° F/83° C. Strain and cool. Mold and freeze.

## White Chocolate Mousse

Water	128 g	4.52 oz
Milk Powder	38 g	1.34 oz
Egg Yolk	443 g	15.63 oz
Glucose	60 g	2.12 oz
Salt	3 g	0.11 oz
PreGel Vanilla Purissima Beans	6 g	0.21 oz
Milk	338 g	11.92 oz
Gelatin	12 g	0.42 oz
Water	108 g	3.81 oz
White Chocolate	840 g	29.63 oz
Heavy Cream	900 g	31.75 oz

**Method:** Bloom gelatin. Dissolve the milk powder in warm water. Then add next five ingredients. Cook to anglaise 184° F/85° C. Melt the gelatine in microwave and add to the mixture. Pass through chinois. Add chocolate at 45° C/113° F. Mix to dissolve. Whip cream to soft peaks. When mixture it is 78° F/26° C add whipped cream.

## Exotic Caramel Glaze

Granulated Sugar	860 g	30.34 oz
Heavy Cream	720 g	25.40 oz
Passion Fruit Puree	250 g	8.82 oz
Mango Puree	200 g	7.05 oz
Litchi Puree	100 g	3.53 oz
Coconut Puree	100 g	3.53 oz
Banana Puree	50 g	1.76 oz
Cornstarch	44 g	1.55 oz
Gelatin	22 g	0.78 oz
Water	145 g	5.11 oz

**Method:** Bloom gelatin. Heat sauce pot. Dry caramelize sugar. De-glaze with hot cream and emulsify. Before it comes to a boil add puree. Insure all ingredients are emulsified. Add slurry. Boil for 30 seconds. Off heat add gelatin. Burr mix, pass through chinois. Cover as in pastry cream. Use at 86° F /30° C.

# Presenting EntreMats

*From Frederic Monti & The Chicago School Of Mold Making*

In an effort to streamline the work of shaping and assembling the components that make up the layers of an entremet, Chef Monti and Michael Joy designed EntreMats. Making an entremet traditionally requires each layer be hand piped or cut to fit and leveled into the collective/final shape, tasks that require both skill and time. The solution? A silicone mold that allows each individual layer to be formed into a single, even, round disk, six at a time. With this technique, each preshaped layer can be stacked in place for quick assembly. A crucial added benefit of this technique is that all the layers have the same diameter and thickness.

Two types of EntreMats were designed. The 'open mat' without a bottom is ideal for baking as it allows for the ingredients to caramelize. The other mat has a bottom to control and shape liquid recipes during freezing or baking. The benefit of using the 'bottom mat' is that the mold contains the moisture and fats during either process. Both mats have a 7.5" diameter (which fits nicely into an 8" cake ring) allowing enough space for the mousse to encapsulate each layer when constructing the entremets. The final result, a multi-layered cross section with uniformly level and even layers.

EntreMats are made of food contact safe silicone and can be blast frozen or baked up to 450°F/232° C.



Left: EntreMat02 (bottomless) with separate acrylic push-push and Right: EntreMat01 (with bottom) available at: