

TROPICAL SUNSHINE ENTREMET CAKE

(from the Bewitching Kitchen, adapted from several sources)

Silikomart mold: Lady Queen

Two days before – make passion fruit insert and freeze.

One day before – make cake layer and coconut mousse.

Assemble cake and freeze.

Showtime Day – make mirror glaze, glaze cake and defrost before serving

For coconut dacquoise layer

140g egg whites

½ tsp cream of tartar

170g sugar

80g almond flour

60g desiccated coconut (I used coconut powder, a product from Sri Lanka)

28g all purpose flour, sifted

20g butter, melted and cooled

In the bowl of a stand mixer fitted with a whisk attachment, place the egg whites, cream of tartar and whisk until foamy and a trail starts to form as the beater goes through the egg whites. Gradually add in the sugar until firm peaks form. Gently fold the almond meal, desiccated coconut and flour into the egg whites in 3-4 additions. Fold some of the mixture into the melted butter before adding back into the rest of the mixture and folding until combined.

Spread into a half Flexipat or a lined baking tray and bake at 400 F°C for about 9 min. Cool, freeze for 10 min and cut in the appropriate shape to fit the bottom of the mold. You will have cake leftover.

For passion fruit cremeux:

160g passion fruit juice/pulp

4g gelatin + 20ml cold water

100g sugar

4 egg yolks

20g cornstarch

120g butter, softened

1 teaspoon vanilla extract

Bloom the gelatin in cold water.

Bring the passion fruit juice to the boiling point in a saucepan. In the meantime, mix the egg yolks with sugar until pale. Add the cornstarch and mix well. Pour the hot passion fruit puree over the egg yolk mixture then return back on heat and cook on low just until thickened and it reaches 185 F.

Remove from heat and stir in the gelatin. Allow to cool down to 105F then add the butter and mix well. Pour the cremeux into the smaller mold of the kit Lady Queen.

For coconut mousse:

1 can coconut milk – approx 400ml

10g gelatin + 50ml cold water

2 egg whites

120g granulated sugar

60ml water

1 teaspoon vanilla extract

150ml heavy cream, whipped to consistency of melted ice cream

Bloom the gelatin in cold water.

Heat up the coconut milk just until warm then remove from heat and stir in the gelatin and vanilla. Let it cool while you make an Italian meringue. Boil the sugar and water in a saucepan until it reaches 240 F.

While the sugar syrup cooks, whip the whites until fluffy. Pour the hot syrup over the whipped whites and continue mixing for a few more minutes until glossy and stiff. Fold the whipped cream into the coconut milk mixture then add the meringue.

ASSEMBLE THE CAKE

Place coconut mousse in the large Lady Queen mold filling halfway. Carefully drop the frozen insert. Fill with mousse almost to the top, cover with the cake.

Freeze the whole thing overnight. Un-mold and glaze on the day you want to enjoy the cake.

For mirror glaze:

3 sheets Platinum grade sheet gelatin

120ml water

150 g liquid glucose

150 g granulated or caster sugar

1 tsp agar-agar

100 g condensed milk

150 g white chocolate, chopped fairly small

½ tsp titanium oxide (optional, but advisable)

yellow and orange gel food coloring

Put the water, sugar, liquid glucose and agar-agar in a small pan and bring to simmering point, stirring occasionally to dissolve the sugar. Remove from the heat and let it stand for about 5 minutes. This is the base syrup for the glaze. Meanwhile, soak the gelatin in some cold water for about 5 minutes. Squeeze out the excess water and stir into the hot water, sugar and liquid glucose mixture to dissolve. Stir in the condensed milk and the titanium oxide.

Put the chocolate in a medium bowl and pour this hot mixture slowly over the chocolate, stirring gently to melt it, avoid making bubbles. A stick immersion blender works great, but you must keep the blades fully submerged at all times. If bubbles are present, pass the mixture through a fine sieve. When the glaze is at around 105 F, separate a small amount to dye yellow and a small amount to dye orange. Add them on top of the white glaze, do not mix too much, just a delicate swirl with a chopstick.

The ideal temperature to glaze is 92 to 94 F. Glaze the frozen cake. Defrost 2 hours in fridge before serving.