



Coconut and vanilla mousse, mandarin and marzipan tapioca pearls



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Coconut Mousse

- Sub Category Name
Food
Sweets
- Recipe Source Name
Real High Tea Web Site

Used Teas



Silver Jubilee
Mandarin &
Marzipan Pekoe

Ingredients

Tapioca Pearls

- 100g Tapioca
- 800ml Water
- 3g Mandarin and marzipan pekoe tea leaves (Dilmah)
- 20g Sugar

Coconut Mousse

- 160g White couverture
- 10g Coconut desiccated, slightly roasted
- 90g Eggs
- 2g Vanilla bean seeds
- 2g Gelatin leaves
- 220g Cream
- 10ml Coconut liqueur

Methods and Directions

Tapioca Pearls

- Put the water and tapioca in a saucepan and bring it to a boil over high heat.
- Keep stirring to prevent tapioca from sticking to the bottom of the pan. Be sure to keep a 8:1 ratio of water to tapioca.
- When tapioca floats cover the pan, simmer for 15 min then take off the heat and let sit for 15 min covered.
- Run cold water over the pearls and drain the water, place in a bowl.
- Prepare the mandarin and marzipan syrup and pour over tapioca pearls.

Coconut Mousse

- Soak gelatin in cold water, squeeze out and dissolve in warm liquor.
- Chop couverture and melt in a bowl over bain-marie, scrape vanilla bean seeds.
- Place eggs and vanilla bean seeds in a stainless steel bowl and whisk over bain-marie until pale and fluffy.
- Add melted couverture to egg mixture, combine well then add gelatin.
- Whip the cream and add roasted coconut, gently fold into the mixture.
- Pipe into molds and refrigerate.