



PÂTISSERIE WITH PERUVIAN FRUIT PUREES

---

## MANGO PASSION

*By Juan Carlos Lopez  
Chef Pâtissier*





Peruvian mango is known for its texture and flavour. It is also known for its aroma as well as its attractive yellow, orange or red colours when ripe. It is the country's main export fruit. It grows splendidly on the hot northern coast of Peru, near the Equator line and in the south area in Ica, lands that are the origin of this crop.

On this occasion we present the Chato mango from Ica, a native Peruvian mango that tastes like Alphonso mango from India.

**MANGO PUREE: 1 KG**

**PASSION FRUIT PUREE: 1 KG**

**LEMON PUREE: 1 KG**



- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

6 units

### COCONUT AND LIME DACQUOISE

- 95 g Egg whites
- 40 g Granulated sugar
- 65 g Icing sugar
- 65 g Finely shredded coconut
- 20 g Pastry flour
- 1 g Sweet lime zest
- 20 g Icing sugar to sprinkle

- Whisk the egg whites and sugar to form a meringue
- Mix the icing sugar, shredded coconut and flour. Fold into the meringue.
- Add the lime zest
- Sprinkle with icing sugar.
- Bake for 8-10 minutes at 175°C

### MANGO PASSION COMPOTE

- 80 g Granulated sugar
- 40 g Malibu
- 2 ea Whole vanilla pods
- 300 g Mango puree Pacific Fruit
- 96 g Passion fruit puree Pacific Fruit
- 5 g Pectin NH
- 150 g Diced mango
- 2 g Citric acid

- Warm the passion fruit and mango purees with the vanilla up to 40°C.
- Add the pectin mixed with the granulated sugar. Bring to the boil and add the diced mango.
- Bring the temperature up to 85°C to hydrate the pectin, once it comes to the boil add the citric acid.

### MANGO MOUSSE

- 45 g Granulated sugar
- 45 g Gelatine mix
- 188 g Whipped cream to a yogurt consistency
- 225 g Mango puree Pacific Fruit
- 1.2 g Guar gum
- 10 g Lemon puree Pacific Fruit
- 88 g Mango meringue

- Warm the mango puree to 40°C, add the guar gum to activate it.
- Mix with the granulated sugar, gelatine mix and lemon puree, combine.
- Fold the mix onto the mango meringue and add the whipped cream.
- Divide into the mango shaped silicone moulds and freeze for 12 hours.

### MANGO MERINGUE

- 12 g Powdered albumin
- 113 g Mango puree Pacific Fruit
- 100 g Granulated sugar
- 10 g Lemon puree Pacific Fruit

- Place the ingredients in a mixer and whisk for 7 minutes.

### COCOA COVER

- 300 g White chocolate
- 150 g Cocoa butter
- 40 g Vegetable oil
- 5 g Oil based food colourant green and yellow

- Melt all the ingredients at 42°C and reserve.



## MONTAGE

- Fill a mango shaped silicone mould halfway with the mango mousse and in the middle place the mango compote and cover 1/3 with the mango mousse and seal with the coconut dacquoise.
- Freeze for 6 hours.
- Once frozen unmould and cover with a yellow colour cocoa glaze.
- Submerge in a neutral glaze at 40° C.
- With an airbrush give green colour touches adding orange and red colour.
- Place a small dark chocolate tip to give realism.

