

# Coconut cheesecake with mango

## INGREDIENTS

### CAKE

|              |              |              |       |
|--------------|--------------|--------------|-------|
| <b>500 g</b> | COCONUT CAKE | <b>150 g</b> | OIL   |
| <b>225 g</b> | EGGS         | <b>75 g</b>  | WATER |

### MOUSSE

|              |                               |              |                |
|--------------|-------------------------------|--------------|----------------|
| <b>500 g</b> | COTTAGE CHEESE 14%<br>ALFAPRO | <b>500 g</b> | MASCARPONE     |
| <b>400 g</b> | FROZEN COCONUT PUREE          | <b>30 g</b>  | COCONUT FLAKES |
| <b>90 g</b>  | POWDERED SUGAR                | <b>12 g</b>  | GELATIN        |
| <b>400 g</b> | CREAM 36%                     | <b>100 g</b> | WATER          |

### JELLY

|              |                    |             |                          |
|--------------|--------------------|-------------|--------------------------|
| <b>300 g</b> | MANGO PUREE BOIRON | <b>50 g</b> | FROZEN LIME PUREE BOIRON |
| <b>9 g</b>   | GELATIN            | <b>60 g</b> | WATER                    |



## A METHOD OF PREPARING

- 1** Mix all ingredients for 4 minutes at medium speed. Bake for 20 minutes at 170-180 degrees Celsius.
- 2** Mix the cream, powdered sugar and cheese thoroughly into a uniform mass, gradually adding the dissolved liquid puree. Finally, add the coconut shavings dissolved gelatin. Mix thoroughly.
- 3** Heat 100g mango puree, add soaked gelatin. Heat until the gelatin dissolves, then add the rest of the mango puree and lime puree. Pour into a mold and freeze.
- 4** The prepared coconut mass fill with silicone mold to 3/4 height, put in frozen fruit jelly, another thin layer of coconut, a coconut countertop and align everything to the height of the mold. We set aside to freeze, and then we pour on Nappage.



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Exterior decoration: Nappage Maracuja - 15g gelatin, 70g water, 1000g Nappage Maracuja. Mix all ingredients, decorate (spray) with heated Nappage to 40 degrees Celsius.

Bon appétit!

*Smacznego*



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