

Mango and Coconut Mousse Cake

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Prep. time : 40 minutes

Cook time : 0 minutes

Ready in 40 minutes plus cooling

Level : Basic

Ingredients:

Almond Base:

- Almonds, roasted 115g (4oz)
- Dates, pitted (weight before soaking) 55g (2oz)

Mango Mousse:

- Mango puree 150g (5.3oz)
- Sugar 30g (1oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 200g (7oz)

Coconut Mousse:

- Coconut milk 150g (5.3oz)
- Sugar 30g (1oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 200g (7oz)

Mango Glaze:

- Mango puree 100g (3.5oz)
- Sugar 30g (1oz)
- Gelatin 3g (1.5 sheets)

Directions

1. To make almond base soak dates in cold water for a couple of hours. Then, strain them and discard the water. Put almonds into a food processor and pulse until they are roughly chopped. Add soaked and drained dates and pulse a couple of more times until you get crumbly but sticky mixture.
2. Line 16cm (6.3") in diameter cake ring with acetate strip. Transfer the mixture into the mold and smooth it using a back of a spoon. Put it in the freezer to set.
3. To make mango mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put mango puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Leave this mixture to cool down a bit. Whisk cream in a stand mixer to soft peaks. Add lukewarm mango mixture into the whipped cream, and stir with a whisk to combine. Pour mango mousse into the mold onto the almond base until you fill it halfway. Shake the mold to distribute it evenly, smooth the top using a small spatula, and then put everything in the freezer to set.
4. To make coconut mousse, soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put coconut milk into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot milk and stir until it melts. Leave this mixture to cool down a bit. Whisk cream in a stand mixer to soft peaks. Add lukewarm coconut mixture into the whipped cream, and stir with a whisk to combine. Pour the mousse into the mold onto the mango mousse until you fill the mold almost to the top. Leave the top 5 mm (about 1/4") empty so that you can fill it up with mango glaze. Shake the mold to distribute the mousse evenly, smooth the top using a small spatula, and then put everything in the freezer to set.
5. To make mango glaze, soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put mango puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Leave this mixture to cool down a bit. Pour lukewarm mixture onto the frozen coconut mousse. Shake the mold to distribute the glaze evenly and then put everything in the freezer to set.

6. Decorate the cake with fresh raspberries, strawberries, blueberries and kiwi.
7. There, your delicious mango and coconut mousse cake is done! Enjoy!