

Coconut Joaquina

BY CHEF JANETH

MAKES 6 SERVINGS
PREPARATION TIME : 50 MINUTES

INGREDIENTS

MOUSSE

- 8 caramel chocolate cookies
- ½ cup heavy cream
- 3 tablespoons powdered sugar
- 2 egg whites
- 2 tablespoons granulated sugar
- 80 grams of mascarpone
- 80 grams of coconut cream
- 1 / 8 cup of condensed milk
- 1 pinch of salt
- vanilla

FOR THE CHOCOLATE CUPS

- 120 grams of semi sweet chocolate
- 4 tablespoons unsalted butter

TO DECORATE

- ½ cup heavy cream
- 2 tablespoons powdered sugar

PREPARATION

Chocolate Cups:

1. Melt the 120 grams of chocolate together with the butter, place in the silicone molds and cool for 30 minutes.
2. Crush the cookies and have the piping bags ready.

Mousse:

1. Beat the heavy cream until mounting (reserve). Then beat the coconut cream, the mascarpone and the condensed milk until cream, unite this mixture, beating the heavy cream very well, doing it in two parts (reserve).
2. Whip the egg whites until stiff, adding the pinch of salt and the two tablespoons of granulated sugar, join the two mixtures and place in a pastry bag.



3. In the chocolate flake place a layer of the crushed cookies and one of mousse so on until the chocolate flake is filled then place in the refrigerator while preparing the cream to decorate.

For decoration:

1. Beat the heavy cream with the sugar and ½ tablespoon of vanilla essence until smooth, make roses with a nozzle on the dessert and decorate with raspberry and crushed cookies.