



Lemon and coconut tart

⚙️ **DIFFICULTY**
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📅 **NUMBER OF SERVINGS**
12

🕒 **PREPARATION TIME**
75 minutes

🔥 **BAKE TIME**
12 minutes

COCONUT SHORTBREAD

110 g Butter
100 g Golden Caster Sugar
90 g Egg yolks
120 g Flour
20 g Coconut powder
10 g Baking powder

LEMON MOUSSE

20 g Gelatin
120 g Water
500 g Lemon juice
1 Lemon zest
750 g Whole eggs
750 g Golden Caster Sugar
62 g Starch
150 g Butter
1 Lime zest

COCONUT MOUSSE

1000 g Coconut puree
150 g Golden Caster Sugar
23 g Gelatin powder 200 Bloom
117 g Water
1000 g Whipped cream 35% fat

WHITE CHOCOLATE GLAZE

150 g Water
300 g Golden Caster Sugar
300 g Glucose syrup
200 g Unsweetened condensed milk
300 g White Chocolate 34%
20 g Gelatin powder 200 Bloom
120 g Water

LEMON JELLY

200 g Lemon juice
5 g Gelatin powder 200 Bloom
15 g Water

PREPARATION

PREPARE THE COCONUT SHORTBREAD

- Mix all the ingredients together. Bake at 150°C in 6cm Ø x 5mm shapes.