



Strawberry coconut ice cream tart

An original recipe by L'École Valrhona for the Adamance brand



Iced coconut streusel crisp

- 540 g Essentials almond streusel
- 135 g Crispy wheat flake cereal
- 90 g 55% Almond & Coconut Praliné
- 54 g Toasted grated coconut
- 54 g Valrhona Clarified Liquid Butter
- 27 g Cocoa Butter

900 g Total weight

Mix the streusel, cereal, and toasted coconut together.

Mix the praliné, liquid butter, and cocoa butter, then add it to the streusel

Essentials Almond Streusel for "Iced coconut streusel crisp"

- 144 g Brown sugar
- 144 g SOSA extra-fine blanched almond flour
- 0,96 g Fine salt
- 144 g All-purpose flour
- 144 g European-style butter

540 g Total weight

Using the paddle attachment in a mixer, mix the cold cubed butter with the other ingredients until they take on a crumbly, grainy texture.

Baking: 300/320°F (150/160°C)

Adamance 100% strawberry purée sorbet

- 1300 g 100% Charlotte & Magnum strawberry purée
- 192 g Mineral water
- 300 g Sugar
- 120 g SOSA glucose powder DE33
- 80 g SOSA dextrose
- 8 g Stabilizer

2000 g Total weight

Heat the water.

Once it reaches 85°F (30°C), add the sugars (sugar, glucose powder, and dextrose), reserving around 10% to mix with the stabilizer.

Once it reaches 115°F (45°C), add the stabilizer mixed with about 10% of the first portion of sugar.

Once the mixture reaches 185°F (85°C), pasteurize it for 2 minutes then quickly cool it down to 40°F (4°C).

Add in the fruit juice and purée and mix with an immersion blender.

Leave the mixture to sit for at least 4 hours.

Blend with an immersion mixer and churn between 14°F and 20°F (-10°C/-6°C). Store in a freezer at 0°F (-18°C).

Adamance coconut and lime iced whipped ganache

310 g 100% coconut cream
30 g 100% Persian Lime Purée
90 g SOSA dextrose
90 g SOSA glucose DE60
30 g Gelatin
450 g Heavy cream 36%

1000 g Total weight

Heat the coconut cream with the “sugars”.

Once it reaches 185°F (85°C), add the gelatin.

Cool the mixture, then add the cold heavy cream and mix again.

Leave to set in the refrigerator, preferably for 12 hours.

Whip until firm.

Gelatin for “Adamance coconut lime iced whipped ganache”

5 g SOSA gelatin powder 220 Bloom
25 g Mineral water

30 g Total weight

Weigh the gelatin and cold water.

Mix, then leave the gelatin to hydrate.

Adamance 100% strawberry purée topping

269 g 100% Charlotte & Magnum strawberry purée
11 g 100% Femminello lemon purée
108 g SOSA glucose DE60
54 g Sugar
54 g SOSA dextrose
5 g SOSA pectin NH

500 g Total weight

Mix 10% of the sugar with the pectin NH.

Mix the fruit purées with the rest of the sugar, the glucose, and the dextrose, then heat to 115°F (45°C).

Add the sugar/pectin NH mixture.

Heat to 185°F (85°C) for about 2 minutes. Cool down to 40°F (4°C) before use.

Chilled Absolu Spray Glaze (for ice cream)

50 g Mineral water
75 g SOSA dextrose
50 g SOSA glucose DE60
325 g Absolu Critsal Neutral Glaze

500 g Total weight

Mix together the water, dextrose and glucose, then bring to a boil.
Combine the mixture with the Absolu Cristal and mix using an immersion blender.
Use the spray-on glaze at a temperature of 75°F (25°C).

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900 g	Iced coconut streusel crisp
2000 g	Adamance 100% strawberry purée sorbet
1000 g	Adamance coconut and lime iced whipped ganache
500 g	Adamance 100% strawberry purée topping
500 g	Chilled Absolu Spray Glaze (for ice cream)
4900 g	Total weight

Preparation :

Make the strawberry sorbet. Make the strawberry topping.
Make the neutral glaze.
Make the iced coconut lime whipped ganache, then leave to set in the refrigerator.
Make the streusel crisp, weigh out 140g into a 16cm ring.
Use a 14cm-diameter ring to press the crisp up the edges (about 2cm high).
Then, using a spoon, spread out the bottom of the tart and freeze.

Assembly :

Churn the strawberry sorbet, pipe it into the strawberry-shaped silicone molds, freeze, then remove from the mold onto a cold tray and store in the freezer.
Place approximately 150g of sorbet onto the streusel crisp.
Place approximately 80g of strawberry topping in a spiral shape on top of the sorbet and freeze.
Beat the ganache and pipe about 120g of it on the strawberry confit.
Insert the molded sorbet strawberries into the ganache and freeze.
Spray with neutral glaze.