COCONUT TRES LECHE

QimiQ BENEFITS

- Alcohol stable and does not curdle
- Can be frozen and defrosted without loss of quality
- Prevents moisture migration, sponge base remains fresh and dry
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Stable consistency
- Creamy consistency

🕐 25   🔥 easy

INGREDIENTS FOR 1 CAKE(S), Ø 9 INCHES

FOR THE SPONGE BASE

6	Egg(s)
180 g	Sugar
1 sachet(s)	Vanilla sugar
pinch(es)	Salt
100 g	AP Flour, plain
80 g	Corn starch
30 g	Butter, melted

FOR THE COCONT SOAK

225 g	QimiQ Classic
400 g	Sweet condensed milk 10 % fat
170 g	Evaporated milk <1% fat
225 g	Coconut milk unsweetened
40 g	Dark rum 40 %
25 g	Sugar

FOR THE DULCE DE LECHE BASE

200 g	Sweet condensed milk 10 % fat
5 g	Sea salt

FOR THE DULCE DE LECHE MOUSSE

150 g	QimiQ Whip, chilled
90 g	Half and half cream

FOR THE CHOCOLATE GANACHE

350 g	QimiQ Classic, room temperature
226 g	Carma Chocolate Venezuela, 70%
56 g	Glucose

METHOD

1. For the sponge base: Preheat the oven to 190° C (conventional oven). Whisk the eggs, sugar, vanilla sugar and salt until fluffy. Sift the flour and corn flour together and fold into the egg mixture with the melted butter. Line a loose bottomed baking tin with baking paper. Pour the cake mixture into the cake tin and bake for approx. 35 minutes. Allow to cool.
2. For the coconut soak: Process with an immersion blender the QimiQ Classic, sweet condensed milk, evaporated milk, coconut milk, rum and sugar.
3. For the Dulce de Leche base: Preheat the oven to 425° F/220° C. Pour condensed milk into a glass baking dish with salt. Place baking dish in a roasting pan and add hot water 1/2 way up sides. Cover baking dish with aluminum foil, bake for 2-3 hours or until caramelized. Add water as evaporation occurs. Remove from oven, cool and mix smooth.
4. For the Dulce de Leche mousse: Lightly whip the cold QimiQ Whip until completely smooth, ensuring the entire mixture is incorporated (especially from bottom and sides of bowl). Add the cream and dulce de leche base and continue to whip until the required volume has been achieved. Pour into piping.

5. For the chocolate ganache: In a double boiler or microwave melt chocolate. Add glucose, whisk smooth and reserve warm. Whisk QimiQ Classic smooth, add chocolate glucose mixture and mix well.
6. Place sponge cake in a hotel pan. With a fork poke holes over entire surface of sponge cake. Pour coconut soak over the cake, make sure to cover entirely. Cover and refrigerate overnight.
7. Invert cake onto a parchment covered sheetpan and cut into 3ds. Using third of sponge cake pipe an even layer of Dulce de Leche mousse covering entire surface. Repeat 2 times. Ttrim sides of cake so that they are even and flat.
8. Evenly spread softened ganache over top and sides of Coconut Tres Leche cake. Refrigerate for at least 4 hours, preferably over night.