Coconut Caramel Onion

Silky coconut puree paired with savory-sweet slow-cooked onion caramel,

authentic Asian flavors unfolding soft, well-rounded layers.



Recipe

Coconut Cake

Egg white	250g
Egg white powder	10g
Sugar	250g
Almond powder	125g
Desiccated coconut	125g
Rice flour	125g
Coconut puree	250g
Totaal	**1135g**

Coconut Cake

Mix coconut puree and desiccated coconut, then let the mixture rest for 10 minutes.
Combine granulated sugar, egg white powder and egg whites, and stir thoroughly until fully blended.
Mix almond powder and rice flour together.
Whip the egg whites to soft peak stage (90% whipped). Fold in the mixture from Step 1 in batches, then add the powder blend from Step 3 and stir evenly.
Baking parameters: Convection oven at 160°C, bake for 15–17 minutes.

Roasted Onion Caramel

Sugar	40g
Glucose A	50g
Cream	100g
Milk	35g
Red onion	25g
Glucose B	13g
Fleur de sel	2g
Butter	35g
Totaal	**299.5g**

Roasted Onion Caramel

Place whole onions in the oven and roast at 190°C for 20 minutes. Char the outer layers of the onions over an open flame on a tray.
Pour in cream, milk, glucose B and fleur de sel, then bring to a boil. Let the mixture infuse for 10 minutes.
Cook sugar and glucose A to caramel at 185°C. Pour in the onion cream mixture and heat up to 105°C, then strain. Add butter and emulsify with a hand-held homogenizer.

Coconut Confit

Coconut puree	660g
200° B Powdered gelatin	18g
Water	160g
Sugar	165g
Starch	10g
Lime puree	25g
Totaal	**1038g**

Coconut Confit

Blend the coconut puree to prevent settling.Mix the gelatin with the water and leave to hydrate for at least 30 minutes.Combine the sugar and starch.Pour half of the coconut puree and lime puree into a saucepan, stir in the sugar and starch mixture, and blend.
Bring to the boil, stirring constantly.Remove from the heat, add the gelatin mass, and mix well. Then, add the remaining half of the puree and blend again.Use immediately or refrigerate at 4°C.Once the confit has cooled, use a stand mixer with paddleattachment to loosen it and achieve a smooth, pipeable texture.

Coconut Mousse

Coconut Confit	400g
Coconut Confit	320g
Totaal	**720g**

Coconut Mousse

Make the Fruit Confit. Whip the cream to a mousse-like texture, then set it aside at 4°C. Heat the confit to between 40 and 42°C. Using a spatula, gently fold the whipped cream into the Fruit Confit, adding it little by little. Use immediately and freeze.

Assembly, layout and finishing

- Cut the baked cake to a size 5 mm smaller than the mould.
- Pipe the chilled set roasted onion caramel onto the coconut cake and freeze until firm. Next, blend the coconut sauce to a smooth consistency using a stand mixer, pipe it over the onion caramel layer, and freeze again.
- Prepare the coconut mousse and fill the matching silicone moulds. Once fully frozen and set, remove the mousse cakes and spray the surface evenly with white chocolate spray.
- Decorate with Layered fall leaves and Daisy chocolate decorations to elevate the overall appearance and enrich the flavour profile.

Enjoy this exciting recipe.

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Layered fall leaves assortment



Daisy