



**COCONUT TAPIOCA, WATERMELON COMPRESSED,**  
**WATERMELON SORBET**

<b>TAPIOCA</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Tapioca	Gr	250
Water	Lt	3

**METHOD:**

- Simmer the tapioca and stir until tender.
- Strain and keep away.

<b>COCONUT CREAM</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Coconut puree	Gr	500
Sugar	Gr	100
Gelatin	Gr	8
Lime zest		1

**METHOD:**

- Boil the coconut puree with sugar.
- Add the lime zest and gelatin and stir well until gelatin dissolves.
- Mix the coconut cream with tapioca and place in a glass.

<b>MINT SYRUP</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Water	Gr	200
Sugar	Gr	200
Fresh mint leaves	Gr	20

METHOD:

- Boil the water with sugar.
- Add the mint leaves to infuse the syrup.
- Let it cool.

### WATERMELON COMPRESSED

METHOD:

- Vacuum 5 watermelon parisienne with some mint syrup.

TUILE		
ITEM	U.O.M	Quantity
Egg whites	Gr	100
Sugar	Gr	100
Flour	Gr	100
butter	Gr	100

METHOD:

- The butter should be at room temperature.
- Blend all ingredients together and add a drop of red food color.
- Spread in a silicon mole and cook at 150°C for 8 minutes.

WATERMELON SORBET		
ITEM	U.O.M	Quantity
Watermelon juice	Gr	770
Sugar	Gr	130
Glucose powder	Gr	50
Fibra plus	Gr	40
Superneutro fruit (base)	Gr	10

METHOD:

- Whisk all ingredients together.
- Place the mixture in ice cream machine.

<b>CRUMBLE</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Flour '00'	Gr	300
Soft butter	Gr	240
Sugar	Gr	240
Salt		
Vanilla		

**METHOD:**

- Mix all ingredients together using your hands.
- Place crumble on a baking tray on silicon mat.
- Cook for 15 minutes at 160°C.

**GARNISH:**

- Edible flowers.
- Tuile.