





## Ingredients

For Chocolate Sablé (Tart

Base):

- 87 g butter (softened)
- 40 g powdered sugar
- 21 g almond flour
- 1.5 g salt
- 15 g cocoa powder
- 143 g all-purpose flour
- 15 g egg

For Coconut Filling:

- 66 g coconut milk
- 15 g invert sugar
- 113 g white chocolate
- 57 g desiccated coconut

For Milk Chocolate Whipped

Ganache:

- 40 g heavy cream (hot, 30–35%)
- 5 g glucose syrup
- 70 g milk chocolate
- 30 g cold heavy cream (30–35%)

For Decoration:

- Desiccated coconut
- Coconut flakes
- Milk chocolate (for coating the tart shell inside & outside)

## Bounty Style Coconut Tart

🍴 1 cake

🕒 Preparation time: 30 minutes  
Cooking time: 15 minutes

### REALIZATION

1. For the Chocolate Sablé in a mixing bowl, combine softened butter and powdered sugar.
2. Mix with a spatula until smooth and homogeneous.
3. Add the egg and mix well until fully incorporated.
4. Add almond flour, salt, cocoa powder, and flour.
5. Mix until a dough forms (do not overwork).
6. Wrap the dough in plastic wrap and let it rest in the fridge for at least 6 hours.
7. Roll out the dough to about 3 mm thickness and line your tart mold.
8. Bake at 160°C (320°F) for 13 minutes.
9. Let it cool completely.
10. For the coat the Tart Shell melt some milk chocolate.
11. Brush a thin layer inside and outside the tart shell.
12. This creates a moisture barrier and adds flavor.
13. Let it set.
14. For the Coconut Filling heat the coconut milk + invert sugar until just warm.
15. Pour over the white chocolate and mix until smooth.
16. Add the desiccated coconut and mix well.
17. Pour the filling into the tart shell and level the surface.
18. Let it set in the fridge for about 1 hour.
19. For the Milk Chocolate Whipped Ganache heat 40 g cream with glucose syrup.
20. Pour over the milk chocolate and mix until smooth.
21. Add the cold cream (30 g) and blend until fully emulsified.
22. Cover and refrigerate for at least 4–6 hours (or overnight).
23. Whip until you get a light, creamy texture (not too stiff).
24. Pipe the whipped ganache in parallel lines over the tart.
25. Sprinkle desiccated coconut over the ganache.
26. Pipe additional lines of chocolate ganache on top.
27. Decorate with coconut flakes.
28. Enjoy!