

Splendid

# Piña Colada



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### Composition

1. X-Press pineapple cake
2. Harmony Neutre glaze
3. Carat Coverlux
4. Topfil Pineapple
5. Splendid coconut cream



### Ingredients

#### Pineapple cake

<b>X-Press Cream Cake</b>	1000 g
Water	550 g
<b>Classic Pineapple</b>	40 g
<b>Topfil Pineapple</b>	300 g

#### Splendid coconut cream

<b>Splendid</b>	500 g
<b>Classic Coco</b>	30 g

#### Decoration

Fresh pineapple and coconut shavings

### Working method

#### Pineapple cake

First pour water and **Classic Pineapple** in the mixing bowl. Add the **X-Press Cream Cake** mix on top and mix for 4 minutes with a paddle at medium speed. Add the **Topfil Pineapple** and mix 1 minute at low speed. Pipe mixture into savarin silicon moulds that are greased and covered with a layer of dry coconut. Fill the moulds for 2/3 with cake batter and bake for approximately 30 minutes at 180°C. Demould and allow to cool down.

#### Splendid coconut cream

Whip all ingredients together until a smooth, pipeable texture.

Bake cakes and allow to cool down, afterwards glaze with **Harmony**.

Dip the bottom into **Carat Coverlux** and fill the middle of the cake with **Topfil Pineapple**. Finish with the **Splendid** coconut cream and decorate with fresh pineapple and coconut.

### TIP FROM CARLOS

You can adapt this recipe to your favourite cocktail, by using other flavours (Classic, Deli,...) in the cake batter and mixed with Splendid.

