

## TROPICAL ISLAND

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For this pastry, Danish dough which is fermented with a sponge is shaped into a basket to show off its flaky layers. Its crispness is a contrast to the silky dulce de leche cream in the center. Fresh tropical fruit acts as a refreshing balance to the cream and the Danish.

### DANISH DOUGH

Total dough weight	12.800 kg
Total détrempe weight	10.000 kg

Ingredients	FINAL DOUGH	
	%	Kilograms
Bread flour	100.00	5.711
Water	22.90	1.308
Milk	22.90	1.308
Osmotolerant instant yeast	1.40	0.080
Brown sugar	11.70	0.668
Salt	2.00	0.114
Eggs	11.20	0.640
Butter	3.00	0.171
Totals	175.10	10.000
Roll-in unsalted butter	28.00*	2.800

\*Based on total détrempe weight

### DULCE DE LECHE

Total dough weight	2.000 kg
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Ingredients	%	Kilograms
Milk	50.00	0.422
"Real" Dulce de Leche*	50.00	0.422
Yolks	33.40	0.282
Eggs	33.40	0.282
Brown sugar	22.30	0.188
Butter	44.60	0.377
Dulce compound	1.00	0.008
Gelatin	2.00	0.017
Totals	236.70	2.000

\*Can be made by submerging cans of sweetened condensed milk in boiling water for 2 hours

### COCONUT CROQUANT

Total dough weight	2.000 kg
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Ingredients	%	Kilograms
Sugar	88.20	0.439
Milk	29.40	0.146
Butter, softened	88.20	0.439
Glucose	29.40	0.146
Whites	67.00	0.333
Macaroon coconut	100.00	0.497
Totals	402.20	2.000

#### Dulce de Leche

1. Heat milk, real dulce, egg yolks, egg and brown sugar to 172°F.
2. Add softened gelatin sheets.
3. Cool to 95°F and add room temperature butter using a stick blender.
4. Add dulce compound and fill molds.

#### Coconut Croquant

1. Place all ingredients in food processor and blend until smooth.
2. Spread on silpat and bake at 285°F for 10-15min or until golden.

## PROCESS – Tropical Island

Mix	Type of mixer	Vertical
	Mix style	Improved
	1 <sup>st</sup> speed	0:03–0:05
	2 <sup>nd</sup> speed	0:04
	Dough temperature	85°F
Ferment	Time/temperature	16:00 at 38°F
Prep. Détrempe	Pre-shape	24" x 12"
Prep. Roll-In	Soften	Plasticize using any method
	Pre-shape	12" x 12"
Laminate	Lock-in	Standard
	Fold	2 double with 0:20 rest after 1st fold
	Final rest time/temp.	0:20 minimum at 38°F
Makeup	Sheet	3.5 mm
	Shape	4" x 4"
	Proofing device	Sheet pans in proofer
Proof	Time/temperature	1:00 at 80°F
Bake	Oven type	Convection
	Time/temperature	0:12 at 390°F
	Finish	Pre-molded dulce de leche filling. Decorate with sliced tropical fruit such as mango, pineapple, and papaya. Finish with a small disc of coconut croquant.