

FRENCH MANGO COCONUT CHARLOTTE

The Recipe

<https://www.cuisinedaubery.com/recipe/french-charlotte/>

A classic French layer cake called Charlotte, with an exotic twist, with Mango fruit and Coconut mousse

Servings: 10

Preparation Time: 3 H

Cooking Time: 15 Minutes

Ready in: 4 H

Skill: Experienced Level

Cuisine: French Cuisine

Courses: Dessert, Layer Cake,

Ingredients

For a cake, 8.26" (or 8 17/64" or 21 cm) in diameter

A Laydfinger Dough The recipe is [HERE](#)

*Mango Jelly

2 1/3 Cups Mangoes (400 grams)

4 Gelatin Sheets

3 Tablespoons Sugar (40 grams)

*Decoration

some Mangoes

For a cake, 7.08" (or 7 3/32" or 18 cm) in diameter

A Laydfinger Dough The recipe is [HERE](#)

*Mango Jelly

1 3/4 Cup Mangoes (293.8 grams)

2.9 Gelatin Sheets

2 Tablespoons Sugar (29.3 grams)

*Decoration

some Mangoes

For a cake, 5.9" (or 5 29/32" or 15 cm) in diameter

A Laydfinger Dough The recipe is [HERE](#)

*Mango Jelly

1 1/4 Cup Mangoes (204 grams)

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2 Gelatin Sheets
1 Tablespoon Sugar (20.4 grams)
*Decoration
some Mangoes

Steps

The Mango Jelly

1. Bloom the Gelatin (4 Gelatin Sheets) in cold water for 2 minutes while keeping the saucepan on low heat
2. Cook on medium heat the diced Mangoes (2 1/3 Cups or 400 g). I recommend canned mangoes
3. Add in the Sugar (3 Tablespoons or 40 g)
4. After cooking 2 minutes, blend into a puree
5. Add the Gelatin (4 Gelatin Sheets) and stir
6. You may either use a pastry ring with a plastic wrap, or use a silicone mold
7. Pour in the jelly and place into the freezer for at least 2 hours until hard

Ladyfingers

8. To make the ladyfingers, follow these instructions
9. You need to make the ladyfingers for the side and a circle for the bottom
10. Sprinkle with icing sugar, and bake

La Mousse Coco

Continue by making the Coconut Mousse, [HERE](#)

Montage

11. Use a pastry ring, that needs to be tall (3.14" (or 3 5/32" or 8 cm))
12. I am also using an "acetate film", a transparent film that makes it easier to remove the ring
13. Soak the ladyfingers with mango juice (from the can)
14. Pour some Coconut mousse
15. Take the mango jelly out of the freezer, remove from the mold
16. Insert the frozen jelly inside the mousse
17. Add more mousse
18. Place in the fridge for at least 4 hours

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19. 4 hours later, take the cake out of the fridge
20. Place the Mangoes slices on a rack so most of the can juice drains
21. Place the sliced Mangoes (I recommend canned mangoes)

Decoration

You may decorate with gumpaste flowers

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You may also use a ribbon to decorate