

FRENCH MANGO COCONUT CHARLOTTE

The Recipe

<https://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

1 Ladyfinger cake For the recipe, see [HERE](#)

1 Coconut Mousse For the recipe, see [HERE](#)

*Mango Jelly

2 1/3 Cups Mangoes (400 grams)

4 Gelatin Sheets

3 Tablespoons Sugar (40 grams)

*Decoration

some Mangoes

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

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

1 Ladyfinger cake For the recipe, see [HERE](#)

1 Coconut Mousse For the recipe, see [HERE](#)

*Mango Jelly

1 3/4 Cup Mangoes (293.8 grams)

2.9 Gelatin Sheets

2 Tablespoons Sugar (29.3 grams)

*Decoration

some Mangoes

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

FRENCH MANGO COCONUT CHARLOTTE

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

1 Ladyfinger cake For the recipe, see [HERE](#)

1 Coconut Mousse For the recipe, see [HERE](#)

*Mango Jelly

1 1/4 Cup Mangoes (204 grams)

2 Gelatin Sheets

1 Tablespoon Sugar (20.4 grams)

*Decoration

some Mangoes

some Non Melting Gumpaste Flowers For the recipe, see [HERE](#)

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. Make the Ladyfinger cake . The recipe is [HERE](#)
9. You need to make the Ladyfinger cake for the side and a circle for the bottom
10. Sprinkle with icing sugar
11. Bake. (see details in the recipe)
12. Let cool down, and trim with a knife

The Coconut Mousse

13. The day you are ready to assemble the cake, make the Coconut Mousse
14. The recipe is [HERE](#)

Montage

15. Use a pastry ring, that needs to be tall (3.14" (or 3 5/32" or 8 cm))
16. I am also using an "acetate film", a transparent film that makes it easier to remove the ring
17. Soak the Ladyfinger cake with mango juice (from the can)
18. Place the cake inside the mold
19. Pour some Coconut Mousse
20. Take the mango jelly out of the freezer, remove from the mold

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21. Insert the frozen jelly inside the mousse
22. Add more mousse
23. Place in the fridge for at least 4 hours

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24. 4 hours later, take the cake out of the fridge
25. Place the Mangoes slices on a rack so most of the can juice drains
26. Place the sliced Mangoes (I recommend canned mangoes)

Decoration

27. You can also prepare Non Melting Gumpaste Flowers
28. You may use gumpaste but it will melt ! Here's a better recipe:
You may also use a ribbon to decorate