

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

1 Ladyfinger Sponge 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

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

1 Ladyfinger Sponge 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

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

1 Ladyfinger Sponge For the recipe, see [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. Make the Ladyfinger Sponge. The recipe is [HERE](#)
9. You need to make the Ladyfinger Sponge 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

La Mousse Coco

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

Montage

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

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

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Decoration

You may decorate with gumpaste flowers

You may also use a ribbon to decorate