



RÉMY COINTREAU

GASTRONOMIE



VERRINE: ALEXANDRA



THE CHEF

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Recipe for around 6 verrines

1) CRUMBLE

75 g butter
45 g caster sugar
90 g flour T55
Total weight: 210 g

Preheat the oven to 180°C. In the beater with a whisk or in a bowl with a spatula, cream butter. Add the sugar, then the flour. Mix until obtaining a crumble. Spread the mixture onto the baking sheet. Bake to 180°C for 15 minutes. Leave to cool.

2) CHOCOLATE CREAM

150 g milk
100 g liquid cream 35% fat content
2 egg yolks (40 g)
40 g caster sugar
100 g dark chocolate 64%
40 g milk chocolate 38%
Total weight: 470 g

Bring the milk and the cream to the boil. Pour onto the egg yolks beaten with the sugar and cook together to 85°C (just before boiling). Pour onto the finely chopped chocolates and whisk. Leave to cool.

3) CREAM WITH RÉMY MARTIN® COGNAC

250 g liquid cream 35% fat content
50 g basic pastry cream*
20 g Rémy Martin® VSOP cognac 40% vol.
Total weight: 320 g

With a whisk in a bowl, cream pastry cream with the Rémy Martin® VSOP. Gently add the whipped cream with a spatula.

*Basic pastry cream:

100 g milk
1 egg yolk (20 g)
25 g caster sugar
8 g corn flour (1 level tablespoon)
8 g butter

Boil the milk. Whisk the egg yolk with caster sugar, then add corn flour. Pour the boiling milk over the mixture and return to the heat. Boil whisking constantly and add a knob of butter at the end of cooking. Cover with a plastic wrap in contact of the cream and leave to cool.

4) ASSEMBLY

30 g milk chocolate
1 teaspoon of grape seed oil (3 g)

In a bowl, mix with a spatula the cool crumble with the melted milk chocolate added grape seed oil. Mix well to cover all the pieces of crumble. Leave to cool.

Insert 1 cm of crumble into each verrine. Fill halfway with the chocolate cream. Fill the verrines completely with the Rémy Martin® cream. Complete filling with crumble. Sprinkle with icing sugar.



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