



RÉMY COINTREAU

GASTRONOMIE



CENTAUR'MACAROON

THE CHEF

Original creation by Antoine
SANTOS,
Ecole Criollo,
Tokyo, Japan

Recipe for approximately 40 filled macaroons



1. MACAROON MIXTURE

250 g ground almonds
220 g icing sugar
3 egg whites (90 g) (1)
200 g caster sugar
70 g water
3 egg whites (90 g) (2)
½ level teaspoon of instant coffee
Total weight: 920 g

Dilute the instant coffee with egg whites (1) for 5 minutes. In a beater with the paddle attachment, make an almond paste: stir the ground almonds with icing sugar and egg whites mixed with the coffee.

In the meantime, prepare an Italian meringue: in a small saucepan, boil water and sugar to 118°C and drizzle over whipped egg whites (2). Continue whisking whipped egg whites and cooked sugar until the meringue is just warm.

Add the meringue in two or three stages in the almond paste with coffee. Work the macaroon mixture with a maryse until a smooth, shiny and slightly stringy consistency.

Preheat the oven to 160°C. Using a pastry bag fitted with a tip number 9, shape small balls with a diameter of 3 cm, set wide apart on a baking tray covered with a cooking paper. Allow to dry for 20 minutes before cooking in a fan forced oven at 160°C for 10 or 12 minutes. Remove from oven and let cool on wire frame before to take-off them.

2. RÉMY MARTIN® VSOP COGNAC AND CARAMEL FILLING

225 g caster sugar
35 g glucose
130 g liquid cream (35% fat)
2 Fleur de sel pinches
175 g butter
40 g Rémy Martin® VSOP cognac 40%
Total weight: 605 g

Heat to 70°C the butter, the salt and the cream. In a saucepan, make a dry caramel with the sugar and the glucose and add gradually the heated cream. Boil for at least 5 minutes, stirring all the time. Cool it in an ice bath. When the caramel is just warm (50°C around), mix with a blender, then add the Rémy Martin® VSOP cognac and place in the refrigerator well covered overnight.

3. ASSEMBLY

Using a pastry bag fitted with a tip number 9, garnish with Rémy Martin® VSOP cognac and caramel filling over half of each macaroon, then join together. Place covered in a fresh place.

