RÉMY COINTREAU

GASTRONOMIE

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

CHARENTAIS MIRROR



THE CHEF

Original creation by
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Recipe for 10 individual "on the go cakes" (10 cm in diameter)

1. SOFT BISCUIT

165 g butter
200 g caster sugar
2 g salt
135 g almond powder
4 whole eggs (200 g)
55 g flour
60 g Rémy Martin® VSOP 40% vol.
Total weight: 817 g

In a beater with a whisk, cream the butter then add the caster sugar, salt and almond powder. Add the eggs little by little then beat the mixture for around 10 minutes on medium, until creamy. Pour the mix into a stainless steel bowl and mix the sieved flour and the Rémy Martin® VSOP with a spatula. Put into circular aluminium or silicone molds (10 cm in diameter and 2 cm high) and cook in a ventilated oven at 170°C (190°C in a convection oven) for around 15/20 minutes. Right out of the oven, brush the Mirror with Rémy Martin® syrup. Remove from the molds when well cooled and set aside ready for the finishing touches.

2. RÉMY MARTIN® SOAKING SYRUP

100 g water
90 g caster sugar
80 g Rémy Martin® VSOP 40% vol.
Total weight: 270 g

In a saucepan, boil water and caster sugar. Leave to cool and add Rémy Martin® VSOP. Set aside for the soaking of the soft biscuit.

3. ICING

15 g Rémy Martin® VSOP 40% vol.
10 g water
80 g icing sugar
Total weight: 105 g

With a Maryse, mix together the ingredients and heat gently to approximately 30°C. Store at room temperature to make glaze on the Charentais Mirrors.

4. FINISHING

Heat a touch of apricot jam in a small quantity of water in a saucepan and apply with brush on the biscuits. Leave to cool, then brush a layer of icing over the cold Mirrors. Decorate with dried fruits mix.

