



RÉMY COINTREAU

GASTRONOMIE

METAXA®

JOSEPHINE GENOISE LOG

THE CHEF

Original creation by
Arnaud LARHER
Meilleur Ouvrier de France Pastry
Relais Desserts International



Recipe for four 18 x 26 cm logs

1. ALMOND GENOISE

260 g 50% Lubeca almond paste
760 g eggs
320 g sugar
30 g emulsifier
440 g sieved flour
180 g butter

Blend the almond paste with the sugar in a food processor, adding the eggs one by one to make a homogeneous "pâte à bombe". Put the dough in a mixing bowl with the whisk attachment, add the emulsifier and beat to the ribbon stage. Heat the butter to 45°C and add 20% of the dough. Whisk thoroughly and then incorporate this into the remaining dough using a spatula, add the flour and spread immediately. Cook for 8 minutes at 180°C and then cut four 18 by 26 cm logs.

2. METAXA® SYRUP

312 g mineral water
188 g sugar
15 g Metaxa® 60% vol.

120 g per log

3. VANILLA MOUSSELINE CREAM

1,000 g butter cream
350 g pastry cream
50 g liquid vanilla with seeds

Beat with a whisk.

BUTTER CREAM

800 g sugar + 240 g water cooked to 120°C
495 g eggs
2,200 g butter

PASTRY CREAM

500 g milk
50 g sugar
50 g sugar
125 g egg yolks
50 g custard powder
25 g butter

4. ORANGE MARMALADE

500 g oranges
247 g water
6 g citric acid
15 g 805 pectin
247 g sugar
500 g sugar
25 g Metaxa® 60% vol.

Coarsely chop the oranges in a food processor, add the water and citric acid. Heat to 40°C then add the first lot of sugar combined with the pectin, bring to the boil, add the second lot of sugar and return to the boil. Blend to the desired texture. Add the Metaxa® when cool.

5. ORANGE SPRAY MIXTURE

100 g cocoa butter
10 g fat soluble orange food colouring powder

Decoration: orangettes and chocolate holly leaves.

6. ASSEMBLY & FINISHING

Moisten a rectangle of genoise with 120 g of the syrup. Apply a thin layer of marmalade (about 3 mm) with a palette knife. Pipe 500 g of the mousseline cream in an even thickness along the full length using a basket-weave nozzle. Roll the log. Cover with more mousseline cream using the same nozzle and make irregular lengthwise strokes with a palette knife. Make cream rosettes on the log. Refrigerate for 10 minutes. Spray lightly with the orange spray mixture and decorate. Take the log out of the refrigerator 30 or 40 minutes before serving.

