



RÉMY COINTREAU

GASTRONOMIE

PORT CHARLOTTE

LOG: PÉRIGORD CHESTNUT

THE CHEF

Original creation by
Pascal DE DEYNE
1st place Chocolate Award in Bruges 2014
Silver medallist in the 1999 Pastry World Cup



Recipe for two long cakes for 12 people
or 12 individual cakes

1. SABLÉ PASTRY

1,200 g Debic Croissant Butter
540 g icing sugar
400 g 50% extra almond powder
100 g Callebaut® roasted, chopped hazelnuts:
NUN-PI-HA213-U11
20 g salt
30 g Callebaut® almond praline PRAMA-T14
30 g Callebaut® hazelnut praline PRA-E4-663
10 g pure vanilla powder
2,000 g flour

Soften the butter with the icing sugar. Add the almond powder and chopped hazelnuts. Continue adding the other ingredients, and then the sifted flour. Place in the fridge. Roll-out to 3 mm, prick and cut out.

2. WALNUT CREAM 20 g per person

164 g Debic Crème butter
82 g walnut pieces
123 g sugar
123 g eggs
131 g 100% almond powder
82 g pastry cream
16.5 g flour

Soften the butter with the sugar and the almond powder. Incorporate the eggs and the pastry cream. Finish with the flour and walnuts.

3. CANDIED ORANGE ZEST

8 mm cubes

4. CHESTNUT PIECES

5. FROZEN BLACKCURRANTS

Les Vergers Boiron IQF blackcurrants

6. CHESTNUT MOUSSELINE

30 g per person

352 g brown butter with Debic Crème
320 g eggs
160 g 50% extra Paris almond powder
64 g milk
64 g Debic "Stand & Overrun"
40 g sugar
80 g chestnut syrup

Mix the Paris almond powder with the sugar. Warm the eggs and milk. Add the cream and the syrup. Finish with the warm, liquid brown butter.

7. ASSEMBLY

Diagram page 9

8. CHESTNUT GENOISE 60 x 40 cm sheet

119 g flour
25 g brown sugar
250 g Les Vergers Boiron chestnut-vanilla purée
348 g sugar
100 g egg yolks
219 g egg whites
44 g Debic Cake Gold

Beat the yolks with the brown sugar. Melt the butter and mix with the chestnut-vanilla purée. Combine the two mixtures. Incorporate the sifted flour. Whip the egg whites with the sugar. Combine. Spread on a 60 x 40 cm sheet. Bake at 180°C for 8-10 minutes.

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9. CHOCOLATE GANACHE 20 g per person

- 263 g Debic Duo cream
- 88 g sugar
- 88 g glucose
- 193 g Callebaut® dark Madagascan chocolate
67.4% cocoa: CHD-Q67MAD-E4-U70
- 88 g Debic Crème butter

Bring the cream, sugar and glucose to the boil. Pour over the chocolate. Mix thoroughly. Incorporate the butter at 40°C and blend.

10. CHESTNUT PIECES

11. BLACKCURRANT-RED FRUIT COULIS

15 g per person

- 180 g Les Vergers Boiron blackcurrant purée
- 90 g Les Vergers Boiron red fruit purée
- 90 g Les Vergers Boiron raspberry purée
- 45 g Les Vergers Boiron blackberry purée
- 40.5 g Les Vergers Boiron lemon purée
- 40.5 g sugar
- 9 g Atlas gelatine powder
- 45 g water

Rehydrate the powder gelatine with the water. Heat the purées to 60°C. Add the lemon juice and sugar. Incorporate the melted gelatine. Blend and set aside.

12. CHESTNUT MOUSSE 40 g per person

- 427 g Les Vergers Boiron chestnut-vanilla purée
- 150 g Debic "Stand & Overrun" cream
- 17 g Port Charlotte® whisky 50% vol.
- 10 g Atlas gelatine powder
- 50 g water
- 102 g Italian meringue
- 683 g Debic "Stand & Overrun" cream

Heat the cream to 50-60°C and pour it over the chestnut-vanilla purée. Homogenize and add the Port Charlotte® whisky. Make an Italian meringue. Combine the meringue with the chestnut-cream mixture. Add the gelatine. Fold in the cream whipped to a foamy consistency.

13. RED FRUIT GLAZE

- 150 g water
- 300 g sugar
- 300 g glucose
- 200 g Debic Vegetop
- 20 g Atlas gelatine powder
- 100 g water
- 200 g Callebaut® milk chocolate Power milk 41 - 40.7% cocoa
841-E4-U71
- 100 g neutral Decorgel
- 7 g red colouring
- 200 g red fruit jelly

Cook the sugar, water and glucose to 105°C. Add the other ingredients one by one. Blend for 4 minutes. Refrigerate for 24 hours. Heat and blend the glaze. Use at 32-34°C.

14. RED FRUIT JELLY

- 50 g Les Vergers Boiron red fruit purée
- 50 g Les Vergers Boiron raspberry purée
- 100 g sugar
- 35 g glucose
- 0.5 g pectin
- 2 g Les Vergers Boiron lemon purée
- 20 g neutral Decorgel

Cook the purées with 4/5 of the sugar. Mix the remaining sugar with the pectin. Add to the boiling purée and continue to cook to 105°C. Off the heat, mix in the lemon juice. Pour onto the neutral Decorgel and blend. Set aside.

