



RÉMY COINTREAU

GASTRONOMIE



CHOCO RÉMY MARTIN



THE CHEF

Original creation by
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Creative Pastry Chef Debic,
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Belgium



Recipe for 10 pieces of 10 cm in length x 10 cm in ø

1. ALMOND MOUSSE

200 g almond paste min. 70%
25 g Rémy Martin® Cognac 50%
100 g milk
10 g gelatine
220 g Debic whipped cream (35% MF)

Dissolve the almond paste in the hot milk. Add the gelatin, previously soaked in cold water and drained. Add Rémy Martin® Cognac, then lightly whipped cream. Dispense in tubes of 6 cm in length and 3 cm in ø and close with a fine layer of homemade sponge cake. Freeze.

2. BRITTANY SABLE

225 g butter
215 g sugar
120 g egg yolks
8 g coarse sea salt
28 g baking powder
300 g flour
100 g almond powder
35 g chocolate chips
35 g Mycryo® cocoa butter

Mix the butter with the sugar and add the lightly whipped egg yolks. Sift the baking powder in the flour, then mix with the chocolate chips and the almond powder. Stir into the first mixture and quickly knead. Spread on baking paper and store in the refrigerator. Roll out to 7 mm thickness. Place in a circle (16 cm in ø) then cook in a fan forced oven at 165°C for 22 minutes.

3. RÉMY MARTIN® CHOCOLATE MOUSSE

115 g egg yolks
140 g sugar
300 g Debic cream (35% MF) (1)
400 g Mexico dark chocolate 66%
200 g Java milk chocolate 36%
55 g Rémy Martin® Cognac 50%
1 250 g Debic cream (35% MG) (2)

Make a cream anglaise (85°C) with the egg yolks, the sugar and the cream (1). Pour onto the two chocolates and mix. Add the Rémy Martin® Cognac, then the whipped cream (2). Fill moulds with sheets in plastic in relief. Freeze and fill the almond mousse in frozen tubes.

4. LEMONADE JELLY

250 ml lime juice + zest
250 g water
250 g sugar
18 g gelatine
2 fresh mangoes

Boil together the water and the sugar, add the lime juice and the zest, then the melted gelatine. Let set in the fridge overnight. Whip the mass for 10/12 minutes on maximum speed. Pour onto a sheet and freeze. Cut in cubes for decoration.

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COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum 1703


ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®

5. ASSEMBLY & FINISHING

Unmold the circles and spray dark chocolate/cocoa butter (50/50). Place over the bases of Brittany sable. Decorate with pieces of brownie, mango and lemonade jelly cubes.

