



# RÉMY COINTREAU

GASTRONOMIE

## AMARETTO

### CRISP

THE CHEF

Original creation by  
Nicolas PIEROT,  
International Pastry  
Chef Consultant

Recipe for 4 pièces



#### 1) COFFEE PRALINE

To 2 340 g gross weight / 2 000 g net weight  
800 g caster sugar  
200 g water  
600 g raw hazelnuts  
600 g raw almonds  
140 g coffee beans

- 1) Roast the dried fruits to 150°C for around 20 minutes.
- 2) Make a caramel to 185°C with the water and the caster sugar.
- 3) Spread and let cool.
- 4) Use the paddle attachment to mix the caramel, the dried fruits and the coffee beans.
- 5) Keep at room temperature.

#### 2) MOCHA PRALINE CRISPY

To 1 296 g gross weight / 1 200 g net weight  
740 g coffee praliné  
80 g 40% milk chocolate  
60 g feuillantine  
8 g salt flower  
408 g roasted chopped almonds

- 1) Roast the chopped almonds to 150°C.
- 2) Melt the milk chocolate to 40°C and add the coffee praliné.
- 3) Add the rest of dried ingredients.
- 4) Roll it out between two Teflon® guitar sheets the same size as the fruits.
- 5) Keep in the fridge and cut as necessary.

#### 3) MOCHA ALMOND SPONGE

1 720 g eggs  
420 g white almond powder  
40 g inverted sugar  
860 g cassonade  
8 g salt  
460 g butter (82% fat content)  
940 g flour T55  
260 g milk  
68 g instant coffee

- 1) Heat the eggs with the sugars to 50°C.
- 2) Using a whip, beat it to the beater.
- 3) When the mixture is well mixed, add the previously sieved powders, the melted butter and the warm milk (mixed with instant coffee).
- 5) Spread on baking sheet.
- 6) Cook to 170°C for about 12 minutes.

#### 4) AMARETTO MOCHA SYRUP

To 4 240 g gross weight / 2 000 g net weight  
3 520 g water  
520 g instant coffee  
200 g Amaretto 60% vol.

- 1) Mix cold the water and the instant coffee and let infuse 12 h.
- 2) Strain through a very fin cloth trainer.
- 3) Add the Amaretto and keep in the fridge.

#### 5) COFFEE CRÉMEUX

To 941 g gross weight / 800 g net weight  
320 g cream (35% fat content)  
108 g milk  
12 g caster sugar  
56 g egg yolks  
17 g instant coffee  
320 g 40% milk chocolate  
108 g mascarpone (41,5% fat content)

- 1) In a saucepan, cook the cream, the milk and the instant coffee to a boil.
- 2) Simultaneously, mix the egg yolks with the caster sugar.
- 3) Make an English cream.
- 4) Pour over the chopped chocolate, the mascarpone and mix to emulsify.
- 5) Use it right away.

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COINTREAU



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## 6) AMARETTO MASCARPONE MOUSSE

To 3 282 g gross weight / 3 000 g net weight  
220 g syrup with 30°C Baume  
160 g egg yolks  
120 g water  
380 g caster sugar  
252 g egg whites  
1 372 g mascarpone (41.5% fat content)  
200 g cream (35% fat content) (1)  
15 g gelatine powder 200 Blooms  
91 g water for gelatine  
432 g cream (35% fat content) (2)  
40 g Amaretto 60% vol.

- 1) Whisk the cream (2) and keep in the fridge.
- 2) Combine syrup and egg yolks to make a bomb dough.
- 3) Simultaneously, prepare an Italian meringue with the egg whites and the sugar.
- 4) Heat the cream (1) and whisk the mascarpone to loosen it. Add the softened gelatine.
- 5) Then add the bomb dough and Italian meringue mixture.
- 6) Add the Amaretto and the whipped cream (2).
- 7) Use it right away.

## 7) COFFEE WHIPPED GANACHE

To 2 516 g gross weight / 2 400 g net weight  
560 g cream (35% fat content) (1)  
Coffee beans  
12 g gelatine powder 200 Blooms  
72 g water for gelatine  
400 g 32% white chocolate  
1 400 g cream (35% fat content) (2)

- 1) Bring the cream to a boil and add the crushed coffee.
- 2) Lett infuse 20 minutes, pass through a sieve and adjust the weight of cream to 140 g.
- 3) Bring to a boil, add the softened gelatine and pour onto the chocolate.
- 4) Mix to emulsify and add the cold cream (2).
- 5) Keep in the fridge for a minimum of 12 hours before use.

## 8) WHITE COATING (SPRAYING MIXTURE)

To 840 g gross weight / net weight  
400 g cocoa butter  
400 g 29% white chocolate  
40 g titanium dioxide

- 1) Melt the chocolate and the cocoa butter to 40-45°C.
- 2) Add the titanium dioxide and mix.
- 3) Left to cool until the temperature of 30-32°C and spray.

## 9) ASSEMBLY AND FINISHING

