



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

CUBE



THE CHEF

Originale creation by
Dimitri SALMON,
Best Chocolate maker of Belgium 2009
La Dacquoise, Thuin, Belgium



For 12 pieces of 10 x 10 x 10 cm

1. CHOCOLATE AND ALMOND SPONGE WITHOUT FLOUR

On a baking sheet: 40 x 60 cm
200 g dark chocolate Callebaut®, 70,5% of cocoa
200 g 50/50 almond paste
100 g egg yolks
120 g Cake Butter Debic
500 g egg whites
170 g caster sugar

Gradually mix almond paste and almond paste. Smooth without emulsifying. Add the melted butter and chocolate to 50°C. At the same time, beat the egg whites, gradually adding the caster sugar. Add a small part of beaten whites to soften the paste, then gently mix with the remaining whites. Bake on sheet to 180/190°C for 12 minutes.

2. CRISPY PRALINE

200 g hazelnut praline Callebaut®
112 g pistachio paste Callebaut®
125 g pailleté feuilletine Callebaut®
62 g milk chocolate Callebaut®, 33,6% of cocoa

Mix the pralines with the melted chocolate, add the pailleté feuilletine and mix gently.

3. MANGO PASSION FRUIT CRÉMEUX

193 g Les vergers Boiron spicy mango purée
165 g Les vergers Boiron passion fruit purée
110 g sugar
6 g NH pectin
49 g egg whites
3 g gelatine powder rehydrated with 15 g of water
64 g cocoa butter Callebaut®

Beat one third of all purées. To 45°C, add the mixture of sugar-pectine, then bring to a boil. Off the heat, add the egg whites, cook to 75°C, then add the rehydrated gelatine. Combine with the remaining purées, then add gradually the cocoa butter mixing to emulsify.

4. MANGO COMPOTE WITH THE BOTANIST® GIN

546 g mango cubes
54 g brown sugar
20 g Les vergers Boiron lime purée
30 g The Botanist® gin 60% vol.
49 g butter cream Debic

Mix the mango cubes and brown sugar, lime purée, The Botanist® gin and butter. Marinate for 30/40 minutes. Pour on a grid and cook for 15 minutes, mixing regularly. Reserve in refrigerator and spread on the sheet.

5. CHOCOLATE MOUSSE ON THE BASIS OF ENGLISH CREAM

611 g dark chocolate from Ecuador Callebaut®, 70,4% of cocoa
833 g Tenue & Foisonnement Debic cream
555 g basic English cream

BASIC ENGLISH CREAM

213 g Tenue & Foisonnement Debic cream
213 g whole milk
85 g egg yolks
42 g caster sugar

Bring the cream and milk to a boil and pour over the egg yolks, quickly previously mixed with sugar. Cook to 84°C, strain through a cloth trainer and use it right away.

When the cream is hot and filtered, pour gradually on the melted chocolate, by emulsifying mixture. Blend as soon as possible to obtain a perfect emulsion. If necessary, use one part of Debic cream, previously whipped, to stabilize.

When the mixture is smooth, test the temperature (35/38°C for the white and brown chocolates, 38/41°C for the milk chocolates, 47/50°C for the dark chocolates) and add the rest of whipped cream

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COINTREAU



MOUNT GAY®
Est. 1703 Barbados Rum

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®



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6. WHITE SPRAY

160 g Callebaut® cocoa butter
240 g Callebaut® Velvet white chocolate, 33,1% of cocoa
25 g hazelnut oil
5 g Mona Lisa® white Flowers Power

Melt all the ingredients and mix, then use at 35°C.

Then pour the mango compote, place a sponge and start again.
In a circle with a diameter of 10 cm, place the cube and fill with frozen chocolate mousse. Freeze.

Unmould the entremets and spray. Decorate with squares of chocolate.

7. ASSEMBLY & FINISHING

In a cube of 8 cm of side, place the chocolate sponge.
Spread the crispy praliné, then the crèmeux and let harden.

