



RÉMY COINTREAU

GASTRONOMIE

Père
MAGLOIRE®

AUTUMN LEAF



THE CHEF

Original creation by
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Pastry Chef



COMPOSITION:

- Chestnut shortbread
- Chestnut sponge
- Chestnut mousseline cream
- Caramelized apples with Père Magloire® Calvados
- Chestnut whipped ganache with Père Magloire® Calvados
- Mandarin confit
- Finishing: chocolate decor, yellow spray, spray 50/50 cocoa paste

1. CHESTNUT SHORBREAD

(leaf of 7 cm)

- 200 g butter (82% fat)
- 80 g icing sugar
- 30 g chestnut flour
- 2 g Fleur de sel
- 300 g flour T55
- 30 g egg
- Total weight: 642 g

In the bowl of the beater, put butter into small dices, icing sugar, chestnut flour, crushed Fleur de sel and flour. Work the ingredients until it is crumbly.

When there is no pieces of butter, add egg.

Knead until the dough becomes homogeneous.

Cover with plastic wrap and set aside for 12 hours in fridge.

Roll out the dough to a thickness of 3 mm and cut as necessary.

Cook to 150°C between two Silpain® for 20 minutes.

Cover with Mycryo® cocoa butter.

2. CHESTNUT SPONGE

(40 x 30 cm)

- 218 g chestnut dough
- 82 g chestnut puree
- 136 g eggs

- 55 g grape seed oil
- 19 g cornstarch
- 82 g egg whites
- 27 g saccharose
- 19 g butter (82% fat)
- Total weight: 638 g

Pass to the robot-cut the chestnut dough, chestnut puree, eggs, oil and cornstarch. Whisk the egg whites with saccharose until they form peaks and incorporate to the first mixture. Add melted butter. Lay out on baking sheet. Cook to 165°C.

3. CHESTNUT MOUSSELINE CREAM

- 100 g milk
- 140 g Imbert chestnut puree
- 50 g Imbert chestnut dough
- 150 g Imbert chestnut cream
- 1 half vanilla pod
- 8 g cornstarch
- 67 g egg yolks
- 5 g gelatine powder 200 blooms
- 30 g water to rehydrate the gelatine
- 1 g salt
- 120 g butter (82% fat)
- 10 g Père Magloire® Calvados 60%
- Total weight: 681 g

Heat milk, puree, dough and chestnut cream with split vanilla pod. Mix in a bowl cornstarch and egg yolks. Pour part of hot milk on this mixture and pour it back into the saucepan. Whisk preparation until boiling, add gelatine (previously soaked), salt and butter. Emulsify with mixer, add Père Magloire® Calvados, mix again and pour on a sheet covered with plastic wrap. Place a plastic wrap directly on the cream and let cool quickly. Whisk in a mixer with the paddle before using.

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COINTREAU



MOUNT GAY
Barbados Rum 1703



PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



jacobert®

Père
MAGLOIRE®



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GASTRONOMIE

4. PÈRE MAGLOIRE® CALVADOS CARAMELIZED APPLES

450 g Golden apples
45 g saccharose (1)
7 g pectin NH
20 g saccharose (2)
45 g **Père Magloire® Calvados** 60%
Total weight: 567 g

Peel apples, then cut them in small dices of 3 mm side. In a saucepan, make a quite dark dry caramel with saccharose (1). Add apples and cook briefly until they start to turn colour. Add pectin mixed with saccharose (2), then flame with **Père Magloire® Calvados**. Let cool and set aside in fridge for the assembly.

5. CHESTNUT WHIPPED GANACHE WITH PÈRE MAGLOIRE® CALVADOS

183 g cream (35% fat) (1)
100 g frozen chestnut puree
3 g gelatine powder 200 blooms
18 g water to rehydrate the gelatine
97 g ivory couverture 35%
400 g cream (35% fat) (2)
30 g **Père Magloire® Calvados** 60%
Total weight: 831 g

Boil cream (1) and chestnut puree. Add gelatine (previously soaked) and pour onto the chocolate. Mix to emulsify, add cold cream (2) and **Père Magloire® Calvados**. Set aside in fridge at least 12 hours before using. Whisk until desired texture.

6. MANDARIN CONFIT

150 g mandarin puree
75 g apricot puree
30 g honey
10 g saccharose
5 g pectin NH
4 g gelatine powder 200 blooms
24 g water to rehydrate the gelatine
Total weight: 298 g

In a saucepan, heat mandarin puree, apricot puree and honey to 40°C. Add saccharose and pectin as rain and boil. Set aside in fridge to 4°C. Smooth before using.

7. CHOCOLATE DECOR

500 g ivory couverture
50 g milk chocolate 40%
0,2 g yellow fat-soluble colour
Total weight: 550.2 g

Melt chocolates to 40-45°C, then add fat-soluble colour and mix to dissolve. Allow to cool before using.

8. ASSEMBLY & FINISHING

