

COINTREAU

ST-RÉMY
— DISTILLATION FINEST BRANDY 1840 —

SIDECAR COCKTAIL FINGER



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
Meilleur Ouvrier de France Pâtissier
Ecole Bellouet Conseil,
Paris, France

Recipe for a 28 x 35 x 4 cm frame,
about 21 fingers

Composition: Orange almond dacquoise, **Cointreau®** lemon cream, frothy hazelnut praline, **St-Rémy®** white chocolate whipped ganache.

1. ORANGE ALMOND DACQUOISE

270 g egg whites
90 g caster sugar (1)
80 g caster sugar
100 g icing sugar
120 g almond powder
60 g flour
2 oranges (zest)
Total weight: 720 g

Using a mixer fitted with a whisk attachment, beat the egg whites and sugar (1) to a «bird's beak» texture. With a maryse, gently fold in the sifted powders and orange zest. Pour the sponge in a 28 x 35 cm, 4 cm-high frame. Bake in a convection oven at 170°C for about 20/25 minutes. Set aside.

2. COINTREAU® LEMON CREAM

150 g eggs
160 g caster sugar
5 g lemon zest
120 g lemon juice
240 g butter
42 g gelatin mass (6 g gelatin powder 200 blooms and 36 g water)
50 g **Cointreau®** 60%
Total weight: 767 g

Mix eggs, caster sugar, lemon zest and juice. Heat to 90°C. Cool to 60°C before adding the tempered butter and blend for 2 minutes. Add melted gelatin and **Cointreau®**. Blend again. Use immediately.



3. SABAYON

30 g egg yolks
25 g whole eggs
25 g caster sugar
15 g water
Total weight: 95 g

In a saucepan, heat the ingredients together to 80°C, then using a mixer fitted with the whisk attachment, beat until completely cool. Set aside.

4. FROTHY HAZELNUT PRALINE

165 g whipping cream
35 g gelatin mass (5 g gelatin powder 200 blooms and 30 g water)
200 g hazelnut praline
50 g sabayon
20 g **St-Rémy® Brandy** 60%
195 g whipped cream
Total weight: 665 g

In a saucepan, heat the whipping cream to melt the gelatin mass. Pour over hazelnut praline and smooth well. Cool to 25°C. Stir in chilled sabayon, then the whipped cream. Finally add the **St-Rémy® brandy**. Set aside for assembly.

5. ST-RÉMY® WHITE CHOCOLATE WHIPPED GANACHE

500 g whipping cream
1 vanilla pod
175 g white chocolate
35 g gelatin mass (5 g gelatin powder 200 blooms and 30 g water)
40 g **St-Rémy® Brandy** 60%
Total weight: 750 g

.../...

Boil the whipping cream with the split vanilla pod, then pour over the white chocolate and gelatin mass by filtering through a sieve. Allow to cool before adding the **St-Rémy®** brandy. Blend. Chill overnight at 4°C. Using a mixer fitted with a whisk attachment, whip the mixture like Chantilly.

6. GOURMET GLAZE

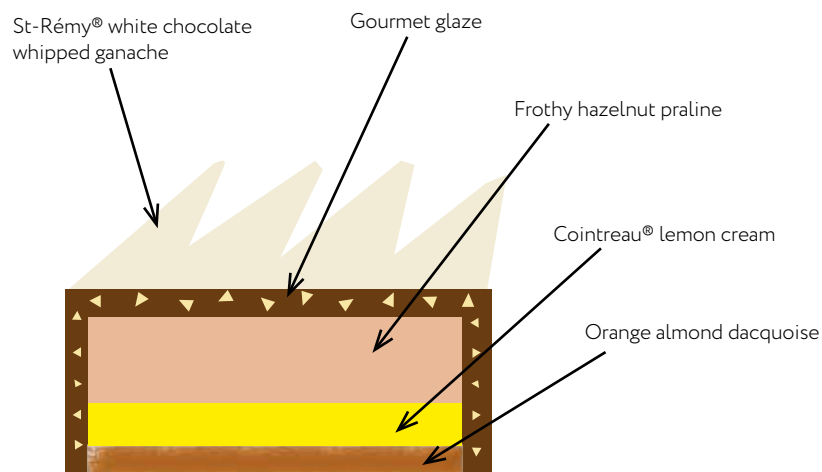
1000 g milk couverture chocolate
 400 g crushed roasted almonds
 300 g hazelnut oil
 Total weight: 1700 g

Melt ingredients together in microwave. Use at 30°C.

7. ASSEMBLY & FINISHING

Place an orange almond dacquoise base in a 28 x 35 x 4 cm frame. Pour **Cointreau®** lemon cream over the cold dacquoise. Freeze.

Cover with frothy hazelnut praline. Freeze. Cut into 11 x 3 cm fingers and soak in the gourmet glaze. Decorate with the ganache using a pastry bag fitted with a St-Honoré tip or a pastry bag cut on the bias.



COINTREAU

ST-RÉMY

MOUNT GAY
Barbados Rum 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA

Griottines®
COINTREAU

jacobert®

Pure
MAGLOIRE®