



# RÉMY COINTREAU

GASTRONOMIE



## BLACK FOREST



THE CHEF

Original creation by  
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Pastry Chef



Recipe for 1 piece

### COMPOSITION :

50 g Griottines Cointreau® cocoa sponge  
\_ thickness 10 mm  
10 g Griottines Cointreau® syrup  
60 g cherry confit  
\_ diameter 12 cm  
80 g Kirsch Jacobert® vanilla mousse  
\_ diameter 12 cm, thickness 4,5 cm  
220 g 55% dark chocolate mousse  
\_ diameter 14 cm, thickness 5 cm  
30 g chocolate petals  
Extra brut mirror glaze  
80 g cherry salty compote  
\_ diameter 10 cm

### 1. GRIOTTINES COINTREAU® COCOA SPONGE

(30 x 40 cm)

100 g egg yolks  
30 g inverted sugar  
150 g egg whites  
100 g saccharose  
40 g flour T55  
40 g cornstarch  
40 g cocoa powder  
125 g Griottines Cointreau® 15% vol.  
Total weight: 625 g

- 1) Using a paddle attachment, beat the egg yolks and inverted sugar.
- 2) At the same time, in a second bowl, beat the egg whites with the saccharose.
- 3) Mix together this two mixtures and add gently the previously sifted powders.
- 4) Spread and sprinkle with halved Griottines Cointreau®.
- 5) Cook to 190°C in a convection oven for 6 to 8 minutes.

### 2. GRIOTTINES COINTREAU® SYRUP

100 g water  
50 g saccharose  
100 g Griottines Cointreau® liqueur 15% vol.  
Total weight: 250 g

- 1) Boil water and saccharose.
- 2) Add liqueur and set aside in the refrigerator.

### 3. CHERRY CONFIT

360 g cherry puree  
22 g saccharose  
5 g pectin 325 NH 95  
Total weight: 387 g

- 1) In a saucepan, bring up puree to a temperature of 40-50°C.
- 2) Mix together saccharose and pectin.
- 3) Sprinkle on puree and boil.
- 4) Set aside in the refrigerator.
- 5) Smooth and pipe on sponge discs, previously soaked with Griottines Cointreau® syrup.

### 4. CHERRY SALTY COMPOTE

12,5 g butter (82% fat)  
492 g frozen cherries or fresh cherries  
20 g brown sugar  
1,5 g pectin NH  
1 g xanthan gum  
1,5 g Fleur de sel  
1 vanilla pod  
45 g Griottines Cointreau® liqueur 15% vol.  
0,5 g candied ginger  
2 g lemon zest  
7,5 g lemon juice  
Total weight: 583,5 g

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COINTREAU



MOUNT GAY  
Est. 1703 Barbados  
Rum



PORT  
CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®



Père  
MAGLOIRE®



# RÉMY COINTREAU

GASTRONOMIE

- 1) Cut the cherries in a brunoise and put in a saucepan.
- 2) Add butter, vanilla pod, liqueur, grated candied ginger, lemon zest and sweat.
- 3) Sprinkle the mixture brown sugar-xanthan gum-pectin.
- 4) Boil then add lemon juice and Fleur de sel.
- 5) Mold into hemispheres with a diameter of 3 cm and freeze.
- 6) Set aside for the assembly.

## 5. JACOBERT® KIRSCH VANILLA MOUSSE

125 g cream (35% fat) (1)  
1 vanilla pod  
12 g gelatin powder 200 Blooms  
72 g water to hydrate gelatin  
180 g saccharose  
115 g egg whites  
550 g cream (35% fat) (2)  
65 g Kirsch Jacobert® 48% vol.  
Total weight: 1 119 g

- 1) Whip the cream (2) and set aside in the refrigerator.
- 2) Make a Switzerland meringue with egg whites and saccharose.
- 3) In a saucepan, heat cream (1) to 50°C and add previously soaked gelatin.
- 4) Warm to 28°C.
- 5) Add gradually Switzerland meringue, Kirsch Jacobert® and whipped cream.
- 6) Use immediately for the assembly.

## 6. CHOCOLATE MOUSSE

113 g milk  
125 g cream (35% fat) (1)  
120 g glucose (1)  
353 g Caribbean 66% dark chocolate  
2 g gelatin powder 200 blooms  
12 g water to hydrate gelatin  
75 g glucose (2)  
48 g pasteurized egg whites  
325 g cream (35% fat) (2)  
Total weight: 1 173 g

- 1) Whip the cream (2) until as smooth as possible and set aside in the refrigerator.
- 2) Heat cream (1), glucose and milk to 80°C.
- 3) Add previously soaked gelatin, then pour on chocolate and emulsify with a mixer (30°C).
- 4) Make a Switzerland meringue mixture.
- 5) Add meringue (30°C) in the ganache. Incorporate finally the smooth cream.
- 6) Use immediately.

## 7. DARK MIRROR GLAZE

390 g saccharose  
163 g water  
288 g cream (35% fat)  
145 g glucose  
108 g extra brut cocoa powder  
43 g inverted sugar  
16 g gelatin powder 200 blooms  
96 g water to hydrate gelatin  
Total weight: 1 249 g

- 1) In a saucepan, heat water, saccharose and glucose to 120°C.
- 2) In a second saucepan, boil cream and inverted sugar.
- 3) Add in 2 or 3 times cocoa powder and cooked sugar.
- 4) Add previously soaked gelatin.
- 5) Mix and strain.
- 6) Use to 28°C.

## 8. ASSEMBLY

