



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## MATCHA



THE CHIEF

Originale creation by  
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Interior for 48 pieces

### 1. MATCHA SPONGE

On a baking sheet: 60 x 40 cm  
150 g egg yolks  
170 g egg whites  
180 g sugar  
135 g flour  
15 g matcha powder  
55 g milk  
30 g sunflower oil

Whisk the egg whites with the sugar and the egg yolks. Mix the flour with the matcha powder. Add delicately the milk and the oil. Spread on a 60 x 40 cm baking sheet. Bake to 190°C for 15 minutes.

### 2. CITRUS COULIS WITH COINTREAU®

213 g Les vergers Boiron passion fruit puree  
85 g Les vergers Boiron bergamot puree  
65 g Les vergers Boiron kalamansi puree  
20 g orange juice  
1 vanilla pod  
8 g mint leaves  
1 g powdered cloves  
12 g kalamansi vinegar  
3 drops of bergamot extract  
20 g Cointreau® 60% vol.  
60 g sugar  
6 g gelatine powder  
30 g water

Combine the gelatine powder with the water and let sit in the refrigerator. Heat the ingredients until 85°C. Leave to soak for 30 minutes. Strain and add the gelatine mass.

### 3. MATCHA CREMEUX

645 g Tenue & Foisonnement Debic cream  
40 g milk  
155 g egg yolks  
115 g sugar  
7,5 g gelatine powder  
38 g water  
20 g matcha powder

Combine the gelatine powder with the water and let sit in the refrigerator. Make an English cream with the rest of the ingredients and add the gelatine mass.

### 4. WHITE CHOCOLATE MOUSSE

20 g gelatine powder  
100 g water  
530 g milk  
105 g egg yolks  
53 g sugar  
1 190 g Velvet white chocolate Callebaut® 33,1% of cocoa  
1 037 g Tenue & Foisonnement Debic cream

Combine the gelatine powder with the water and let sit in the refrigerator. Make an English cream with milk, egg yolks and sugar. Pour over white chocolate and let cool to 27°C. Whisk the cream until obtain yogurt consistency and fold into the chocolate mass.

### 5. MATCHA SHORTBREAD DOUGH

240 g Top Tourage Debic butter  
130 g icing sugar  
4 g salt flower  
96 g eggs  
60 g Ranson almond powder  
530 g flour  
20 g matcha powder

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COINTREAU



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Combine the cool Debic butter with the dry ingredients. Add the eggs and make a shortbread dough. Roll out the paste to a thickness of 2.5 mm and cut into desired shapes. Bake between two Silpat® to 170°C for 15 minutes.

## 6. WHITE ICING

180 g sugar  
180 g glucose  
90 g water  
120 g Végétop Debic  
140 g gelatine powder  
70 g water  
180 g Velvet white chocolate Callebaut® 33,1% of cocoa  
Titanium dioxide

Combine the gelatine powder with the water and let sit in the refrigerator. Heat the sugar with the glucose and the water until

103°C. Pour into the white chocolate and the Végétop Debic. Mix. Add the gelatine mass et the titanium dioxide. Mix again to emulsify. Let harden in the refrigerator for a night. Use to 35°C.

## 7. ASSEMBLY AND FINISHING

Fill out a third of the moulds with the coulis. Freeze. Continue with the cremeux. Fill out the Pavoni Planet moulds with the white chocolate mousse, then add the cremeux-coulis. Freeze. Close the matcha sponge. Freeze.

Unmould and glaze with the white icing to 35°C. Place on the matcha shortbread cookies. Decorate with white chocolate shapes.

