



RÉMY COINTREAU

GASTRONOMIE



SUMMER OPERA



THE CHEF

Original creation by
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Recipe for 11 strips (Infinity mould by Silikomart®)

1. NATURE JOCONDE SPONGE

170 g eggs
105 g almond powder
105 g icing sugar
140 g egg whites
35 g sugar
70 g flour T55
35 g butter

Using a flat beater, beat the eggs, almond powder and icing sugar. Beat the egg whites adding sugar until soft peaks forms. Sift the flour and melt the butter. Mix a bit of whisked whites with the first mixture, then add flour, remaining egg whites and the melted butter (previously mixed with a small part of the mixture eggs-almond powder). Spread over a baking tray (550/600 g). Bake in a convection oven at 210/220°C (closed key).

2. JACOBERT® RASPBERRY BRANDY SYRUP

80 g water
40 g raspberry puree (Ravifruit)
40 g Jacobert® Raspberry Brandy 45% vol.
80 g syrup 30°C

Mix all ingredients.

3. RASPBERRY CONFIT

150 g raspberry puree (Ravifruit)
150 g raspberries breakings
46 g atomized glucose
46 g sugar
5 g pectin NH
10 g lemon juice
5 g Jacobert® Raspberry Brandy 45% vol.

Warm the puree and the raspberries breakings. At 40°C, incorporate the atomized glucose and whisk. At 50°C, add the mixture sugar-pectin continuing to whisk. Boil for 1 minute. Off the heat, add the lemon juice and Jacobert® Raspberry Brandy. Cool down to 4°C. Mix before use.

4. RASPBERRY CREAM

715 g raspberry puree (Ravifruit)
105 g egg yolks
105 g sugar
165 g butter
16 g pectin NH
6 g stabilizer 64G

Heat the puree to 40°C, then add sugar, pectin and stabilizer. Bring to a boil then add the egg yolks and blend. Cool down to 35°C then incorporate softened butter while continuously mixing.

5. SUDACHI MOUSSE

770 g Sudachi puree 10% (Ravifruit)
38 g gelatine powder 200 blooms
650 g Italian meringue
960 g whipping cream

Place the gelatine powder in Sudachi juice. Whip the cream until fluffy. Melt the gelatine, then cool mixture until an early gelation. Add Italian meringue, then whipping cream. Pour immediately.

6. ITALIAN MERINGUE

230 g egg whites
380 g sugar
100 g water

Bring the water and sugar to 121°C and add to whipped egg whites at medium speed until reaching the temperature of 20°C and use.

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COINTREAU



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7. BRETON GALETTE DOUGH (MIKADO)

500 g flour T65
 375 g butter
 12 g salt
 235 g sugar
 235 g almond powder
 2,5 g vanilla powder
 100 g eggs

Roll out the dough to 3 mm thick. Bake to 150°C for 10 minutes. Cut then finish cooking for 12 minutes.

8. SUDACHI ICING

177 g Sudachi puree 10% (Ravifruit)
 710 g water
 230 g glucose
 355 g sugar
 16 g pectin NH
 9 g stabilising agent
 0,5 g shimmering silver powder (PCB)
 0,05 g fat-soluble pistachio green food colouring
 0,07 g fat-soluble lemon yellow food colouring

Heat to 50°C water, puree and glucose. While whisking, add the mixture sugar-pectin. Bring to a boil for a minute. Leave to cool for at least 4 hours in a refrigerator. Reheat, mix and use to 37/40°C.

9. ASSEMBLY

Soaked sponge - confit - cream - confit - soaked sponge

Assembly with Koma sheet for the insert

Joconde sponge: 550/600 g per sheet X 2
 Raspberry syrup: 250 g per sheet
 Raspberry confit: 400 g per sheet
 Raspberry cream: 1 000 g per sheet

Cut into 38 cm long by 2.5 cm wide strips.

Assembly in a Silikomart® Infinity mould

Sudachi mould per strips of 170 g

Dimensions of the «sablés»

4/6 people: 17 x 14 cm
 7/9 people: 17 x 18.5 cm
 Individual: 5 x 8.5 cm

