



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

VERRINE : NO ALLERGIE

THE CHEF

Original creation by
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Recipe for 20 or 30 verrines

1. CHOCOLATE SPONGE

- 150 g buckwheat flour
- 40 g coconut fat
- 2 g soya lecithin
- 3 g vanilla
- 100 g chickpea juice
- 80 g apple and pear pieces
- 100 g sugar substitute (Ellphi)
- 100 g almond milk
- 3 g baking powder

Mix buckwheat flour with vanilla, baking powder, sugar substitute and lecithin. Add almond milk and chickpea juice. Mix to obtain a liquid thick paste. Incorporate the melted coconut fat, then the apple and pear pieces. Pour on a Flexipan® or in a mold and bake for 15-20 minutes to 180°C. Let cool and cut into 1cm cubes. Store in a closed packing in the freezer.

2. VEGAN VANILLA CREAM

- 1 L almond milk
- 90 g sugar substitute (Ellphi)
- 350 g coconut fat
- 10 g vanilla
- 1 g salt
- 80 g Cointreau® 60%
- 5 g sorbet stabilisazer

Boil the ingredients, except the Cointreau®. Mix for 10 minutes to obtain a smooth paste, then add the Cointreau®. Store in fridge overnight. Before using, whisk (very cold) as a whipped cream.

3. CRUMBLE

- 100 g buckwheat flour
- 100 g roasted hazelnuts (Ranson Industries)
- 60 g coconut fat
- 100 g sugar substitute (Ellphi)
- 20 g chickpea juice
- 2 g soya lecithin
- 3 g salt

Mix the ingredients to obtain a paste and store in the fridge. Cut or crumble the paste and bake to 165°C for 18 minutes. Let cool. Bake a second time to 150°C for 15 minutes until the crumble is dry and browned. Store in a closed packing.

4. WHIPPED GANACHE

- 500 g oat milk
- 150 g coconut fat
- 10 g soya lecithin
- 80 g cocoa mass 100% Callebaut
- 5 g vanilla
- 50 g sugar substitute (Ellphi)
- 1 g salt
- 8 g Cointreau® 60% vol.

Mix the ingredients, except the Cointreau®, and boil. Mix for 10 minutes with a hand mixer, then add the Cointreau®. Store in a bowl in the fridge into the next day.

COINTREAU



MOUNT GAY
Barbados Rum
EST. 1703

ST-RÉMY

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA



jacobert

Père
MAGLOIRE