



RÉMY COINTREAU

GASTRONOMIE



BELLE HELENE PEAR WITH ST-RÉMY®



THE CHEF

Original creation by
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International Pastry Chef
Consultant



1. ST-RÉMY® POACHED PEAR

- 1 liter of water
- 400 g saccharose
- 3 g ascorbic acid
- 381 g St-Rémy® brandy 60%
- 300 g pear (Nashi)

Make a syrup with water, saccharose and ascorbic acid. Cool and add St-Rémy® brandy. At the last moment, slice the pears with a mandolin (2 mm), place them in a bag with the syrup and vacuum seal. Place in the refrigerator at 4°C.

2. COCOA SOFT BISCUIT

- 250 g flour T45
- 50 g cocoa powder
- 10 g baking powder
- 170 g milk
- 166 g grape seed oil
- 300 g egg yolks
- 6 g salt
- 480 g egg whites
- 290 g saccharose

Sift the flour, cocoa powder and baking powder. Mix the milk and grape seed oil. In a mixer bowl, pour the egg yolks, salt and froth with a whisk. In a second bowl, pour the egg whites, saccharose and make a white meringue. Gently add the frothy egg yolks to the white meringue. With a spatula, add the powders. Soften the milk-oil mixture with a small amount of frothy mass. Finish the mixture.

Pour over a Téflon sheet, placed on a baking sheet.

Spread with a bent pallet. Bake in a ventilated oven for 6 to 8 minutes. Check cooking.

Place the second Téflon sheet on top of the biscuit and turn it over on the rack during cooling time.

3. COCOA SHORTBREAD

- 600 g fractionated butter (82% fat)
- 240 g icing sugar
- 900 g flour T65
- 90 g cocoa powder
- 6 g Fleur de sel
- 90 g eggs

In a mixer bowl, sand the butter into small cubes, the icing sugar, the cocoa powder, the crushed Fleur de sel and the flour. Once there is no more butter residue, add the eggs. Knead until smooth. Set aside in a film in the refrigerator for 12 hours. Spread to 3 mm and cut out as needed. Cook at 150°C for 20 minutes. Cover the product with Mycryo cocoa butter.

4. DARK CHOCOLATE GANACHE

- 900 g cream (35% fat)
- 150 g inverted sugar
- 570 g Maracaibo dark chocolate 65%

Bring the cream and inverted sugar to 80°C. Pour over the chocolate and mix. Let crystallize 24 hours at 17°C.

5. ST-RÉMY® PEAR CONFIT

- 1 116 g pear puree
- 231 g saccharose
- 21 g pectin NH
- 18 g lemon juice
- 57 g St-Rémy® brandy 60%
- 21 g gelatin powder 200 blooms
- 126 g water (for gelatin)

In a saucepan, bring the puree to 40/50°C. Add gradually the saccharose-pectin mixture. Bring to a boil. Stir in the previously hydrated gelatin, then the lemon juice. Refrigerate at 4°C. Cream with a whisk before adding St-Rémy® brandy. Use immediately.

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COINTREAU

ST-RÉMY
DISTILLATION FRANÇAISE DEPUIS 1765

MOUNT GAY
Barbados Rum EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
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jacobert®

Père
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6. VANILLA MASCARPONE CREAM

- 1 500 g cream (35% fat)
- 150 g saccharose
- 13,5 g gelatin powder 200 blooms
- 81 g water (for gelatin)
- 5 vanilla pods
- 250 g mascarpone 41,5%

Melt the gelatin in water. Bring the cream, saccharose and scraped vanilla pods to a boil. Pour over the mascarpone and gelatin. Mix and strain. Set aside 12 h at 4°C. Whip and pipe.

7. ASSEMBLY

- 20 g cocoa shortbread
[pear-shaped mould, ø 7 cm]
- 12 g cocoa biscuit
[pear-shaped mould, ø 7 cm]
- 12 g dark ganache 65%
- 15 g vanilla mascarpone cream
- 10 g St-Rémy® pear confit
- 4 g St-Rémy® poached pear
- Chocolate decor
- Pear decor

