



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## POLAR EXPRESS



THE CHEF

Original creation by Dutch Pastry Award 2021, Joeri VANDEKERKHOVE, Belgium



Recipe for 3 entremets of 16 cm in diameter and 4.5 cm in height

### 1. CRISPY BASE

- 28 g butter
- 28 g brown sugar
- 28 g flour
- 0,3 g crushed 'Fleur de sel'
- 120 g almond powder
- 1,24 g potato starch
- 38 g white chocolate
- 38 g clarified butter
- 32 g feuillantine
- 32 g New Tex crispy cereals
- 3 pieces of lime zest
- 32 g cacao nibs
- Total weight: 377 g

Mix butter, brown sugar, flour, potato starch, 'Fleur de sel' and almond powder until you have a smooth paste. Strain through a sieve on a baking sheet. Freeze. Bake to 165°C for 11 minutes, then let cool. Melt white chocolate with clarified butter to 35°C, then mix with cooked crumble, zest, cacao nibs, crispy cereals and roasted feuillantine. Roll the dough and cut it circles with a diameter of 14 cm. Freeze.

### 2. ALMOND SPONGE

- 1 sheet of 60 x 40 cm
- 220 g almond powder 100%
- 50 g egg yolks
- 130 g whole eggs
- 180 g sugar (1)
- 80 g white eggs

- 80 g sugar (2)
- 50 g flour
- 1 g vanilla
- 110 g butter
- Total weight: 901 g

Emulsify almond powder, egg yolks, eggs and sugar (1) for 7 minutes. Beat egg whites with sugar (2). Mix together the two mixtures with a maryse. Incorporate flour and vanilla. Melt the butter and add to the mixture. Spread on a sheet with edges (1 cm of height) and bake to 160°C for 15 minutes. Unmould immediately and let cool. Cut in circles with a diameter of 14 cm.

### 3. BLACKCURRANT COULIS

- 100 g by entremets
- 220 g blackcurrant purée
- 27 g sugar
- 1,8 g New Tex soft agar
- 28 g gelatin mass
- 25 g Cointreau® 60% vol.
- 9 g vinegar of red Merlot
- Total weight: 310 g

Heat blackcurrant purée with sugar and soft agar to 80°C. Add gelatin mass and melt. Add Cointreau® and vinegar. Blend and spread on 3 sponge rings. Freeze.

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## 4. COINTREAU® VANILLA CREAM

150 g by entremets  
211 g cream (35% fat)  
98 g whole milk  
44 g sugar  
20 g glucose  
30 g egg yolks  
1 Tahiti vanilla pod  
20 g Cointreau® 60% vol.  
11 g New Tex blend inulin  
12 g New Tex gel-cream  
21 g gelatin mass (200 bloom)  
Total weight: 467 g

Heat the ingredients to 85°C, add gelatin mass and blend. Pour on rings with a diameter of 14 cm. Freeze.

## 5. ALMOND PRALINÉ

45 g by entremets  
250 g whole almonds  
40 g water  
166 g sugar  
3 g vanilla  
Total weight: 459 g

Roast the almonds. Boil water and sugar to 116°C. Add the warm almonds and caramelize the ingredients. Pour on Silpat® and let cool. Transform into a creamy praliné with a food processor.

## 6. ALMOND MOUSSE WITH WHITE CHOCOLATE

325 g by entremets  
160 g water  
40 g almond paste 100%  
375 g Nevado Lucker white chocolate  
20 g gelatin mass  
400 g cream (35% fat)  
Total weight: 995 g

Boil water with almond paste. Pour on the white chocolate and emulsify. Mix with melted gelatin mass. Whip the cream until frothy and mix with a maryse.

## 7. WHITE GLAZE

825 g milk  
825 g glucose  
930 g white chocolate  
198 g gelatin mass  
285 g sunflower oil  
11 g white colour (fat soluble)  
Total weight: 3074 g

Boil milk and glucose. Pour on the white chocolate and gelatin mass. Emulsify with a hand blender. Add oil and colour by mixing. Let cool. Use to 32°C.

## 8. ASSEMBLY AND FINISHING

In rings with a diameter of 16 cm and 4.5 cm in height, place the crispy base.

Spread a fine layer of almond praliné on the crispy base.

Pour half of the almond mousse into rings. Place the frozen inserts in the mousse, then fill with the rest of the mousse. Smooth and freeze. Unmould the entremets, glaze and decorate.

