



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

RASPBERRY-SHISO



THE CHEF

Original creation by
Nicolas PIEROT,
International Pastry Chef
Consultant



1. GRAHAM SHORTBREAD

For 2:
100 g Graham flour (wholemeal)
160 g flour T65
3 g baking powder
2 g salt
80 g brown sugar
80 g butter (82% fat)
60 g honey
40 g water
Total weight: 525 g

In a mixer bowl, sift the butter in small cubes, brown sugar, baking powder, salt, honey and flours. When no butter residue remains, add water. Mix until smooth. Refrigerate under cling film for 12 hours. Roll out to 3 mm thickness and cut to size as required. Bake at 140°C for 18 to 20 minutes. Brush with Mycryo® cocoa butter.

2. RASPBERRY SHISO CREAM

For 4:
184 g egg yolks
52 g saccharose
364 g whole milk
364 g cream (35% fat)
452 g Clasificado Maracaibo dark chocolate couverture 65%
452 g Criolait Maracaibo milk chocolate couverture 38%
76 g raspberry puree
52 g purple shiso juice (centrifuged)
Total weight: 1996 g

In a saucepan, combine milk, cream, glucose and egg yolks. Cook as for a custard. Pour over the couvertures and emulsify with a mixer. Add the purple shiso juice and raspberry puree. Finish the emulsion with the mixer. Pour and refrigerate at 4°C.

3. CHOCOLATE CUSTARD (LIGHT CREAM)

For 4:
252 g egg yolks
204 g saccharose
80 g corn starch
1 000 g whole milk
116 g Clasificado Maracaibo dark chocolate couverture 65%
600 g cream (35% fat)
Total weight: 2252 g

Bring the milk to the boil in a saucepan. In a mixing bowl, combine the saccharose and corn starch, then add the cream and egg yolks. Pour in 50% of the hot milk and mix evenly. Transfer to the saucepan and gradually bring to the boil. Once the custard is cooked, emulsify, stirring in the couverture chocolate. Place on a cling film tray and cool rapidly in the freezer. Set aside in the fridge at 4°C. Whip the cream. Set aside in the fridge. Strain the custard. Gently fold in the whipped cream. Set aside in a pastry bag in the fridge at 4°C for assembly.

4. SHISO RASPBERRY GEL

For 3:
471 g raspberry puree
283 g purple shiso juice (centrifuged)
13,5 g agar agar
114,5 g saccharose
Total weight: 882 g

In a saucepan, combine raspberry puree, shiso juice, agar agar, saccharose and bring to the boil. Set aside in the fridge. Blend in Thermomix. Use immediately.

.../...

COINTREAU

ST-RÉMY

MOUNT GAY
Bassendean Rum 1703

PORT CHARLOTTE

THE BOTANIST
DELAY DRY GIN

METAXA®

Griottines®
COINTREAU

Jacobs®

Pure MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

5. CHOCOLATE SOFT SPONGE

For 2:

480 g egg whites
290 g saccharose
300 g egg yolks
170 g milk
166 g grape seed oil
250 g flour T45
50 g Felchlin cocoa powder
10 g baking powder
6 g salt
Total weight: 1722 g

Sift flour, cocoa powder and baking powder. Mix milk and grape seed oil. In a mixer fitted with the whisk attachment, froth the egg yolks and salt. In a second bowl, pour in the egg whites and saccharose to make a meringue white. Gently fold in the frothy egg yolks. Using a maryse, incorporate in rain the powders. Mix the milk-grape seed oil mixture with a small amount of frothy mass, then add the rest. Pour onto a Telfon® sheet placed on a baking tray. Spread with a bent palette knife. Bake at 190°C in a convection oven for 6 to 8 minutes. Check the cooking process. Place the second Telfon® sheet on top of the sponge, and turn out onto a wire rack.

6. ASSEMBLY & FINISHING

For 1:

8 g Graham shortbread (5 cm round cutter)
12 g raspberry shiso cream
20 g chocolate custard
4 g shiso raspberry gel
8 g cocoa soft sponge (4 cm round cutter)
6 g Cointreau® spray
5 g white chocolate (strapping: ø 5 cm, h. 3.5 cm)
Decoration
Dehydrated raspberries
Purple shiso leaf

