



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 1

THE CHEF

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Recipe for one frame of 60 x 40 cm and 4.5 cm high

1. SPONGE CAKE WITH GRIOTTINES® COINTREAU®

440 g egg whites
520 g castor sugar
160 g ground almonds
240 g flour
640 g Griottines® Cointreau®

In a mixer, whisk the egg whites and add the sugar until firm. With a plastic spatula, add the almonds, which have been sieved together with the flour, then add the cherries (sieved and chopped) and slightly warmed in a microwave oven. Spread the sponge onto a baking silicon mat with a metal frame of 60 x 40 cm and 4.5 cm high. Cook in a fan forced oven at 170°C for approximately 20 minutes. Remove from oven and keep the biscuit in the frame until cool.

2. PRALINE CRUNCH

450 g hazelnut praline
40 g 36% milk couverture chocolate
90 g pailleté feuilletine (crousticrepes)

Melt the milk couverture chocolate to 35°C and add the hazelnut praline. Fold through delicately the crousticrepes. Spread a fine layer over the sponge cake inside the frame and place in the refrigerator at 5°C.

3. GELIFIED CHERRY COULIS GRIOTTINES® COINTREAU®

1 000 g bitter cherry purée
200 g Griottines® Cointreau® juice
80 g castor sugar
80 g castor sugar to mix with the corn starch
60 g potato starch
175 g gelatin mass*
600 g Griottines® Cointreau®

In a saucepan, heat the bitter cherry puree, the juice and the first 80 g of sugar. In a bowl mix together the starch and second part of sugar 80 g and add to the warmed puree mixture. Boil all ingredients together, adding the gelatin mass at the end, mixing with a blender. Allow to cool and pour over the praline crunch in the frame. Put the frame into the freezer.



4. COINTREAU® PERFUMED MASCARPONE CREAM

860 g milk
300 g glucose
220 g egg yolks
2 vanilla beans
1 030 g mascarpone cheese
200 g gelatin mass*
260 g Italian meringue (glucose)
80 g Cointreau® 60%

Italian meringue (glucose):

150 g castor sugar
60 g glucose
45 g water
100 g lightly whisked egg whites

Cook to 120°C the sugar, glucose and water. Pour over the lightly whisked egg whites and allow to cool completely. Make a crème anglaise with the milk, glucose, egg yolks and scraped vanilla beans cooking to 85°C. Mix well with a blender and allow to cool to 5°C. Mix together the anglaise with the Mascarpone cream and whisk on the mixer until well aerated. Add the melted gelatin mass, then the Italian meringue and the Cointreau®.

5. ASSEMBLY AND FINISHING

In the frame already prepared with the cooked sponge cake, the praline crunch and the bitter cherry jelly, pour the Cointreau® perfumed Mascarpone Cream until the frame is full, smoothing over flat. Place into the freezer to firm. Place the remaining mix into a piping bag with a vermicelli nozzle and decorate the top of the frame. Set in the freezer. With a chocolate spray gun, pulverize the top with a mixture of white chocolate, cocoa butter and red colouring. Decorate and cut into desired parts.

* Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.