



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 5

THE CHEF

Original creation by
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Recipe for around 30 people, one frame 35.5 cm by 28.5 cm

1. HAZELNUT STREUSEL

120 g brown sugar
120 g butter
120 g flour
150 g whole ground hazelnuts
1 g fine sea salt
Total weight: 511 g

Using the paddle attachment, mix all the ingredients together. When it has a sandy texture, sprinkle this hazelnut streusel, without compacting it, inside a 4.5 cm high frame measuring 28.5 cm by 35.5 cm. Prebake in a convection oven at 150°C for around 15 minutes.

2. HAZELNUT FINANCIER SPONGE

200 g egg whites
50 g inverted sugar
240 g icing sugar
80 g ground hazelnuts
2 g vanilla powder
90 g flour
2 g baking powder
120 g brown butter
60 g chopped hazelnuts
300 g Griottines® Cointreau®
Total weight: 1 144 g

Using the whisk attachment, whip the egg whites with the inverted sugar, incorporate the dry ingredients sifted together, and at the end the hot brown butter. Pour the hazelnut financier sponge mixture over the hazelnut streusel in the frame, sprinkle with 60 g of chopped hazelnuts and 300 g of Griottines® Cointreau®. Cook in a convection oven at 170°C for about 15 minutes. Set aside for assembly.

3. CITRUS CREAM

125 g orange juice
80 g lemon juice
80 g grapefruit juice
5 g orange zest
5 g lemon zest
5 g grapefruit zest
350 g caster sugar
385 g whole eggs
49 g gelatin (7 g of 200 Bloom gelatin powder and 42 g water)
250 g butter
Total weight: 1 334 g

Heat the citrus juices and zests in a saucepan and pour the mixture over the caster sugar mixed with the whole eggs and bring to the boil. Pass through a fine conical sieve, add the gelatin and butter and blend. Set aside 225 g of citrus cream for the light citrus and Cointreau® cream, and keep the rest for assembly.

4. MORELLO CHERRY CREAM

600 g Morello cherry pulp
15 g lemon pulp
60 g caster sugar
35 g cornflour
30 g Mycryo® cocoa butter
Total weight: 740 g

Heat the cherry pulp and lemon pulp to 40°C in a saucepan. Add the caster sugar mixed with the cornflour and bring to the boil. Add the Mycryo® cocoa butter and blend everything together. Set aside for assembly.

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THE BOTANIST



RÉMY MARTIN

METAXA®

MOUNT GAY®
Est. 1703 Barbados Rum



Griottines®



PORT CHARLOTTE

Père MAGLOIRE®



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5. LIGHT CITRUS AND COINTREAU® CREAM

225 g citrus cream
84 g gelatin
(12 g of 200 Bloom gelatin powder and 72 g water)
750 g whipped cream
100 g Cointreau® 60%
Total weight: 1 159 g

Use the citrus cream at about 30°C, whisk thoroughly to ensure that it is smooth and then add the gelatin melted in the microwave, the Cointreau® and finally the whipped cream. Use directly.

6. ASSEMBLY AND FINISHING

Cool the citrus cream slightly to 28/30°C and pour 800 g into the frame with the hazelnut streusel and the hazelnut financier sponge, and place in the freezer. Then pour on the Morello cherry cream, use a palette knife to spread it out evenly and then return the frame to the freezer. Finally pour over the light citrus and Cointreau® cream, and place in the freezer. Unmould the dessert, glaze the top with neutral glaze and decorate with Griottines® Cointreau® and chocolate.

Important advice

To obtain good definition in the final assembly, do not hesitate to leave the various layers in the freezer to set thoroughly.

INDIVIDUAL SAINT SYLVESTRE n° 5

Recipe for 28 small cakes. Cut the Saint Sylvestre frame into 4 strips lengthwise each with a width of 8.5 cm, and then cut these into 7 rectangles 4 cm wide.

1. Hazelnut streusel

One full streusel recipe. Set aside for assembly.

2. Hazelnut financier sponge

One full recipe. Cook in the same way.

3. Citrus cream

One full recipe. Place in the freezer.

4. Morello cherry cream

One full recipe.

5. Light citrus and Cointreau® cream

One full recipe.

6. Assembly and finishing

Decorate like the dessert with Griottines® Cointreau® and chocolate shavings.

