



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 7

THE CHEF

Original creation by
Jean-Michel PERRUCHON
Meilleur Ouvrier de France Pâtissier,
Ecole Bellouet Conseil, Paris, France

Recipe for one 35.5 cm by 28.5 cm, 4.5 cm high frame for four desserts for 6 people, each one 17 cm long and 14 cm wide.

1. ALMOND SPONGE

300 g egg whites
240 g inverted sugar
160 g ground almonds
120 g flour type 55
100 g butter
Total weight: 920 g

In a mixer, use the whisk attachment to beat the egg whites and the inverted sugar. Gently add the sieved dry ingredients using a spatula and finally add the butter. Pour into a 35.5 cm long by 28.5 cm wide frame and bake in a convection oven at 160°C for approximately 16 minutes. Set aside for assembly.

2. COINTREAU® SYRUP

150 g syrup at 30 Baume
50 g water
50 g Cointreau® 60%
Total weight: 300 g

Combine all the ingredients and thoroughly moisten the sponges.

3. MANGO-PINEAPPLE COULIS

300 g pineapple purée
600 g mango purée
50 g inverted sugar
36 g pectin NH
50 g caster sugar
49 g gelatine
(7 g of 200 bloom gelatine powder and 42 g water)
45 g Cointreau® 60%
Total weight: 1130 g

Place the purées and inverted sugar in a saucepan. When the mixture is warm, sprinkle in the pectin NH and sugar mixed together. Bring to the boil and then add the gelatine and the Cointreau®. Set aside for assembly.

4. PRALINE-COINTREAU® MOUSSE

40 g caster sugar
15 g water
60 g egg yolks
150 g whipping cream
45 g milk couverture chocolate (40.5%)
340 g hazelnut and almond praline
98 g gelatine
(14 g of 200 bloom gelatine powder and 84 g water)
450 g whipped cream
50 g Cointreau® 60%
Total weight: 1248 g

Make a bombe mixture: in a saucepan, cook the water and the sugar to 118°C, pour over the egg yolks in the mixer and continue beating until completely cool. Boil the cream, pour over the milk couverture chocolate and then the hazelnut-almond praline. Incorporate the dissolved gelatine, leave to cool and then add the whipped cream and Cointreau®. Set aside for assembly.

5. ASSEMBLY AND FINISHING

Assemble upside down: in a 35.5 cm by 28.5 cm and 4.5 cm high frame, place a lightly greased sheet of embossed plastic in the bottom, spread with 600 g of praline-Cointreau® mousse, place in the freezer. Pour on the cool but not set pineapple-mango coulis and evenly distribute 450 g of Griottines® Cointreau® on top. Allow to set slightly before adding the

.../...



THE BOTANIST



METAXA®

MOUNT GAY®
Est. 1703 Barbados Rum



ST-RÉMY
XO

Jacobsen®

PORT CHARLOTTE

Père MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

rest of the praline-Cointreau® mousse, and then the almond sponge. Place in the freezer. When it has totally set, turn over the frame, remove the plastic sheet, spray with a very light layer of velvet-effect milk chocolate and decorate with chocolate shavings, orange segments and Griottines® Cointreau®.

INDIVIDUAL SAINT SYLVESTRE n° 7

Recipe for one 35.5 cm by 28.5 cm, 4.5 cm high frame for 24 individual desserts, each one 11 cm long and 3 cm wide.

The procedures are identical.

