



# RÉMY COINTREAU

GASTRONOMIE

AMARETTO

Père  
MAGLOIRE®

## PERFECT AMARETTO



THE CHEF

Original creation by  
Emmanuel RYON,  
MOF Ice maker  
Une Glace à Paris



Recipe for about 40 pieces

### 1) COFFEE SHORTCRUST

310 g butter  
150 g icing sugar  
1 g salt  
50 g eggs  
175 g almond powder  
325 g flour  
15 g baking powder  
10 g coffee paste

Using the paddle attachment, mix together the softened butter, salt and icing sugar. Add the eggs, then the mixture sifted almond powder, flour, baking powder, and coffee paste. Leave to rest for at least 1 hour in the refrigerator. Roll the coffee shortcrust out to a thickness of 5 mm and itemise discs of 7 cm in diameter. Cook in a convection oven at 165°C for 12 minutes.

### 2) FRIED APPLES

50 g butter  
50 g inverted sugar  
350 g Grany Smith apples  
20 g Père Magloire® calvados 60% vol.

Cut apples in cubes. In a pan, cook them with the inverted sugar and the butter. Flambé with the Père Magloire® calvados.

### 3) CARAMEL FOR APPLES

100 g glucose  
250 g sugar  
150 g hot water  
15 g soluble coffee  
15 g Amaretto 60% vol.  
3,5 g gelatine sheets

Cook the glucose and the sugar to 198°C. Add the hot water, the soluble coffee, the gelatine which have already softened in cold water, then the Amaretto. Soak the fried apples in this caramel for around 6 hours.

### 4) COFFEE SAFARI SPONGE

Recipe for 1 sheet of 60 x 40 cm  
500 g almond paste 50%  
500 g eggs  
30 g coffee extract  
100 g flour  
10 g starch  
80 g butter

Using the paddle attachment, mix the raw almond paste with the eggs (progressively one at the time). Leave rise in medium speed for 15 minutes, then add the filtered flour with the starch and finally, the hot melted butter mixed with the coffee extract. Bake in a frame, in a convection oven to 170°C for around 8 minutes.

### 5) PUNCH

300 g syrup at 30°B  
100 g Amaretto 60% vol.  
15 g soluble coffee  
150 g water

### 6) MASCARPONE CREAM

75 g water  
250 g sugar  
150 g egg yolks  
16 g gelatine sheets  
500 g mascarpone  
650 g whipped cream  
40 g Amaretto 60% vol.

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COINTREAU

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Cook the caster sugar and the water to 121°C. Pour whisking constantly over the egg yolks, until completely chilled ('pâte à bombe'). Soften the mascarpone carefully adding half the 'pâte à bombe'. Add the **Amaretto**, the whipped cream, then the remaining 'pâte à bombe' blended to the gelatine (which have already softened in cold water). Use right away.

## 7) ASSEMBLY OF DOME

Make individual biscuits of apples macerated with the caramel, into silicone moulds. Leave to set in the freezer. Into dome moulds, pour the mascarpone mousse. Place a coffee Safari sponge disc (previously soaked in punch). Top with mousse, then place the apples biscuit. Repeat the step and close with a shortcrust disc. Keep in the freezer.

## 8) DECORATION

Place on the top a chocolate macaroon and glaze with the coffee neutral jelly. Place all around small pieces of coffee shortcrust. Finally, place half a slice of dried apple and a swirl of chocolate.

