



RÉMY COINTREAU

GASTRONOMIE



CCC* Dessert Glass

THE CHEF

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Recipe for approximately 12 glasses of 16 cl

1. BANANA COMPOTE

200 g banana puree
30 g passion-fruit puree
130 g freshly mixed bananas
50 g inverted sugar
50 g castor sugar

Mix the freshly mixed bananas with the purees, adding the inverted sugar and the castor sugar. Boil for 1 minute and set aside for the assembly.

2. ALMOND CRUMBLE

60 g castor sugar
60 g ground almonds
60 g flour
60 g butter

Mix all ingredients together using the K-beater/paddle until a crumble texture is formed. Distribute the crumble onto a cooking silicon mat and cook in a fan forced oven at 170°C for approximately 12 minutes.

Milk chocolate crumble:

200 g broken cooked and cooled crumble
50 g 36% milk couverture chocolate

Cool the cooked crumble and break apart into pieces, adding to the milk chocolate which has been melted to 34°C. Mix all ingredients together and set aside for the assembly. Approximately 20 g of crumble for each glass.

3. COFFEE AND COGNAC JELLY

150 g water
30 g castor sugar
90 g glucose
8 g coffee beans
50 g gelatin mass^{**}
25 g Rémy Martin® cognac 50%
1 g coffee extract

Boil together the water, sugar and glucose ; adding the crushed coffee beans and allow to infuse for 10 minutes. Pass all ingredients through a fine sieve and add the cognac, the melted gelatin mass and the coffee extract. Approximately 20 g per glass.

4. COFFEE AND COGNAC CREAM

200 g milk
100 g cream
10 g coffee beans
30 g castor sugar
80 g egg yolks
45 g gelatin mass^{**}
30 g Rémy Martin® cognac 50%
240 g whipped cream
40 g soaked raisins in Rémy Martin® cognac

The day before, prepare a cold infusion of the cream, milk and crushed coffee beans. The next day pass all ingredients through a fine sieve and then make a crème anglaise cooked to 85°C with the cream/milk and coffee mix, the sugar and the egg yolks. Cool down quickly the anglaise to 5°C. Add the melted gelatin mass, then at 25°C incorporate the cognac, soaked raisins and whipped cream. Set aside for the assembly. Approximately 60 g of coffee/cognac cream per glass.

5. DECORATION CRUMBLE

30 g cassonade	30 g chopped almonds
30 g castor sugar	30 g chopped hazelnuts
60 g ground almonds	30 g chopped walnuts
60 g flour	20 g chopped pistachios
60 g butter	

Mix all ingredients together using the K-beater/paddle until a crumble texture is formed. Distribute the crumble onto a silicon mat and cook in a fan forced oven at 170°C for approximately 12 minutes.

6. ASSEMBLY AND DECORATION

Using a piping bag, fill each glass with approximately 30 g of banana compote and allow to set in the refrigerator. Next, distribute 30 g of crumble into each glass and cover with 30 g of coffee/cognac cream allowing to set once more in the refrigerator. Pour over the coffee/cognac cream, approximately 20 g of coffee/cognac jelly and once more allow to set in the refrigerator. Pipe again 30 g of coffee/cognac cream and finish with the decoration crumble.

^{*} CCC : Chocolate, Coffee, Cognac

^{**} 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.