



# RÉMY COINTREAU

GASTRONOMIE



## POP'ART VERRINE



THE CHEF

Original creation by  
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### 1. CARAMBAR® CREAM

405 g milk  
285 g whipping cream  
160 g Carambar®  
6 g gelatine  
1 g salt  
Total weight: 857 g

Soak the gelatine. In a saucepan, melt the Carambar® with the milk and cream. Add the salt, then the drained melted gelatine. Blend until smooth.

### 2. ST-RÉMY® HAZELNUT CHOCOLATE MOUSSE

150 g milk  
2,5 vanilla pods  
2 g Tonka beans  
180 g Inaya chocolate  
300 g whipped cream  
60 g hazelnut paste  
20 g St-Rémy® brandy 60%  
Total weight: 712 g

Roast the Tonka beans in a fan-assisted oven at 140°C for 10 minutes. Bring the milk, vanilla and chopped Tonka beans to the boil in a saucepan. Cover with cling film. Leave to infuse for 10 minutes. Heat through. Add the chocolate and hazelnut paste. Stir in the whipped cream and St-Rémy® brandy.

### 3. ST-RÉMY® VANILLA ICE CREAM WITH CARAMELISED HAZELNUTS

1 036 g milk  
400 g whipping cream  
4 vanilla pods  
120 g egg yolks  
220 g caster sugar  
100 g milk powder  
140 g atomised glucose  
10 g stabiliser  
20 g liquid vanilla  
300 g caramelised hazelnut pieces  
40 g St-Rémy® brandy 60%  
Total weight: 2 386 g

Bring the milk, whipping cream, scraped vanilla pods and liquid vanilla to the boil.

Mix together the sugar, milk powder, atomised glucose and stabiliser. Beat the egg yolks with this mixture.

Cook at 85°C. Strain. Blend.

Cool rapidly to 3°C. Add the St-Rémy® brandy. Leave to mature for at least 4 hours. Blend again.

Turbine. Stir in the caramelised hazelnuts.

### 4. ASSEMBLY

SQ salted popcorn

Pour 40 g of Carambar® cream into a Martini glass. Blend well to keep the foam. Place in the freezer.

Pour 40 g St-Rémy® hazelnut chocolate mousse. Put in the fridge. Place a scoop of St-Rémy® vanilla ice cream on top. Cover the scoop of ice cream with salted popcorn. Place dark chocolate strands and gold chocolate crunch.

