



RÉMY COINTREAU

GASTRONOMIE



VERRINE SOLEIL

THE CHEF

Original creation by
Bruno VAN VAERENBERGH
Debic Pastry Chef
Passion Pâtisserie, Belgium



1. SUN CREMEUX

300 g mango puree
100 g coconut puree
120 g egg yolks
150 g eggs
110 g sugar
25 g coconut powder
25 g Rémy-Martin® Cognac 50% vol.
150 g butter

Combine the coconut powder with the Rémy-Martin® Cognac. Heat the purees, the sugar, the eggs and the egg yolks. Bring to 90°C stirring frequently, then cool the mixture to 35/40°C. Add the butter in dices, the coconut powder and the Rémy-Martin® Cognac. Mix to emulsify with a long neck blender. Pour into glasses for Cognac and let it freeze.

2. COCONUT PANNA COTTA

350 g cream (35% fat content)
150 g coconut powder
75 g sugar
10 g gelatine powder + 55 g water

Combine the gelatine and the water. Heat the cream, the coconut puree and the sugar. Add the gelatine mass and let cool until +/- 25°C. Mix by incorporating air. Pour a layer on the cremeux. Let to cool.

3. COCOA CAKE BISCUIT

150 g egg whites
85 g almond powder
75 g sugar
20 g flour
10 g cocoa powder
60 g egg yolks

Combine the ingredients and using the paddle attachment to mix. Strain in a syphon. Add 2 capsules for cream. Leave to stand for a night to 4° C. Measure in cups gobelets made

on polystyrene foam. Make holes in bottom of cups. Warm 45 secondes in a microwaves. Let cool.

4. RED CHERRIES JELLY

125 g red cherries puree
3 g gelatine powder + 15 g water
3 g lemon juice
6 g sugar
2 g d'agar

Combine the gelatine and the water. Combine the sugar with the agar. Bring to a boil the puree and the juice by pouring the mixture sugar-agar. Boil and add the gelatine mass. Let cool. Pass through a sieve and mix to emulsify using a Thermomix®.

5. YOGHURT CRUNCHY

125 g butter
80 g sugar
30 g hazelnut powder
15 g lyophilised yoghurt
150 g flour
75 g ivory chocolate

Whisk together all the ingredients, except chocolate. Spread the pieces to a baking sheet. Cook to 155°C for 20 minutes. Right out of the oven, mix with the white chocolate. Leave to dry and to cool.

6. FINISHING

Decorate with the cherry jelly, the yoghurt crunchy and the cocoa cake biscuit. Sprinkle some pistachios and pieces of cocoa nibs.

This recipe may also be made with St-Rémy® brandy.