



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

LEEWARD



THE CHEF

Original creation by Emmanuel RYON
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World Pastry Champion,
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Recipe for 4 ø 16 cm entremets

1. CHOCOLATE SPONGE

Recipe for 2 frames 60 x 40 cm

240 g eggs
90 g caster sugar (1)
4 g salt
65 g grape seed oil

100 g corn starch
100 g potato starch
18 g baking powder
50 g cocoa powder

380 g egg whites
220 g caster sugar (2)
8 g cream of tartar

Total weight: 1 275 g

In the mixer bowl, place the egg whites and cream of tartar in the freezer.

Using the whisk attachment, beat the egg whites with the cream of tartar and caster sugar (2).

In a mixing bowl, combine the eggs, caster sugar (1), salt and oil without whipping.

Add corn starch, potato starch, baking powder and cocoa powder previously sifted together.

Finally, fold in the stiffly beaten egg whites.

Pour 620 g into a 60 x 40 cm Flexipan frame.

Place in a fan-assisted oven at 185°C, then lower the temperature to 145°C and bake for 8 minutes on a wire rack.

Once out of the oven, place a sheet of baking paper over the top of the sponge, turn out onto a baking tray and leave to cool.

Store in the freezer.

2. COCOA SOAKING SYRUP

300 g water
100 g caster sugar
30 g cocoa powder
20 g Iles du Vent rum 54%
Total weight: 450 g

In a saucepan, bring the water and caster sugar to the boil. Add the cocoa powder. Allow to cool before stirring in the Iles du Vent rum. Set aside.

3. HAZELNUT CREAM

200 g caster sugar
540 g eggs
630 g milk
120 g butter
400 g milk chocolate
120 g dark chocolate 66%
300 g hazelnut paste
Total weight: 2 310 g

Bring milk and butter to the boil in a saucepan. Pour over the caster sugar and egg mixture and cook to 85°C.

Add the chocolates. Blend using a hand blender.

Cool the mixture to 4°C before adding the hazelnut paste.

Blend again.

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4. GREEN CARDAMOM CHOCOLATE MOUSSE

- 1 200 g hazelnut cream
- 800 g whipping cream
- 3 green cardamom seeds
- 30 g **Iles du Vent rum 54%**
- Total weight: 2 030 g

Using a rolling pin, crush the cardamom seeds. Add to the cream with the **Iles du Vent rum**. Leave to infuse for 1 hour in the fridge. Strain then beat with a mixer fitted with a whisk attachment. Gently fold the cream into the hazelnut cream. Set aside.

5. IVORY VELVET SPRAY

- 500 g white chocolate
- 500 g cocoa butter
- Total weight: 1 000 g

In a saucepan, melt the cocoa butter at 50°C. Add white chocolate. Use the glaze at 45°C to pulverize.

6. ASSEMBLY

S.Q. of candied chestnut pieces

In a ø 16 cm tart circle, place a 3 cm high strip of rhodoïd, followed by a 3 cm high strip of chocolate sponge.

Place a ø 14 cm chocolate soaked sponge base.

Using a pastry bag fitted with a 5 mm plain tip, pipe 100 g hazelnut cream. Sprinkle with 20 g candied chestnut pieces.

Place a 14 cm ø soaked chocolate sponge base.

Using a pastry bag fitted with a 5 mm plain tip, pipe 100 g hazelnut cream. Sprinkle with 20 g candied chestnut pieces.

Place a final 14 cm ø soaked chocolate sponge base.

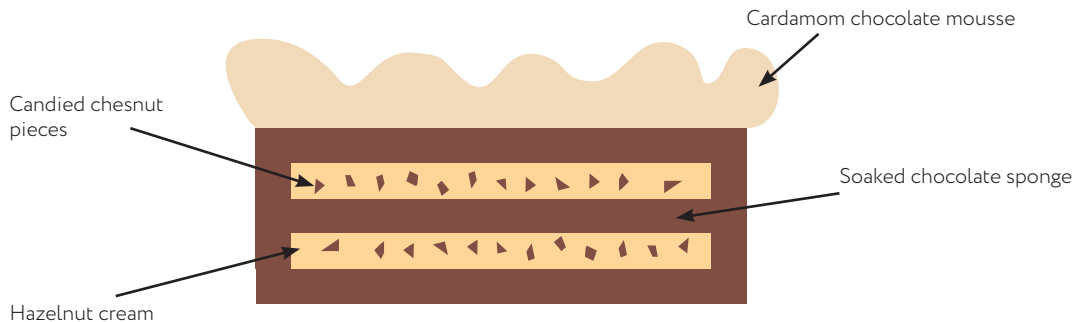
Using a St-Honoré tip, pipe the cardamom chocolate mousse. Place in the freezer.

7. FINISHING

Unmould the entremets.

Spray with ivory velvet.

Decorate with white chocolate, roasted hazelnuts and candied chestnut pieces.



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