



RÉMY COINTREAU

GASTRONOMIE



BLACKBERRY CHOCO TART



THE CHEF

Original creation by Emmanuel RYON
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Recipe for 4 entremets (ø 20 cm)

1. COCOA SHORTBREAD PASTRY

180 g softened butter
120 g icing sugar
1 g salt
60 g whole eggs
36 g almond powder
300 g flour
30 g cocoa powder
Total weight: 727 g

Using a mixer fitted with the paddle attachment, gently blend the softened butter, icing sugar and salt. Add whole eggs, almond powder and flour sifted with cocoa powder. Roll out the shortbread pastry to ½ cm thickness between two sheets of baking paper. Set aside in the freezer.

2. BROWNIE SPONGE

375 g 66% dark chocolate
375 g butter
260 g whole eggs
300 g caster sugar
3 g salt
6 g liquid vanilla
150 g flour
3 g baking powder
160 g chopped pecans
Total weight: 1632 g

Melt the dark chocolate and butter in a bain-marie at 40°C. Blanch the mixture of whole eggs, caster sugar, salt and liquid vanilla. Mix the melted couverture and butter with the blanched mixture. Sift in flour and baking powder. Stir in chopped pecans. Line the brownie with a pastry bag.

3. JASMINE TEA BLACKBERRY JELLY

200 g water
100 g blackberry pulp
50 g caster sugar
15 g jasmine tea
8 g gelatin leaves
Total weight: 373 g

Soak gelatine in cold water for 30 minutes. In a saucepan, bring the water, blackberry pulp and caster sugar to the boil. Add jasmine tea. Leave to infuse for 10 minutes. Drain the gelatine and stir into the mixture. Pour into circles. Set aside in the fridge.

4. CHOCOLATE SORBET

100 g water
130 g trimoline
120 g caster sugar
10 g 2000 stabilizer
450 g 70% dark chocolate
6 g gelatin leaves
Total weight: 816 g

Soak gelatin in cold water for 30 minutes. Bring water and trimoline to the boil in a saucepan. Add the caster sugar and stabilizer mixture. Cook at 100°C. Pour over chopped dark chocolate. Drain gelatin and stir in. Blend the chocolate sorbet. Turbinate warm.

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5. BLACKBERRY CHOCOLATE MOUSSE

300 g blackberry puree
100 g egg yolks
60 g caster sugar
300 g 40% milk chocolate
250 g 66% dark chocolate
450 g whipped cream
40 g **Sélection commerce Jacobert** 45%
Total weight: 1 500 g

In a saucepan, bring the blackberry puree to the boil. Add the blanched egg yolks and caster sugar mixture. Cook at 85°C. Pour over semi-melted chocolates. Blend. Allow to come down to temperature. At 40°C, fold in the **Sélection commerce Jacobert**, then the whipped cream in two or three times. Pour the chocolate mousse in a circle.

6. BLACKBERRY COULIS GLAZE

270 g blackberry puree
12 g potato starch
30 g caster sugar
60 g **Sélection commerce Jacobert** 45%
Total weight: 372 g

In a saucepan, bring the blackberry puree to the boil. Add the potato starch-sugar mixture and bring to the boil for about 1 minute. Allow to come down to temperature. At 40°C, stir in **Sélection Commerce Jacobert**. Set aside in the fridge.

7. CHOCOLATE-RED VELVET GLAZE

140 g 61% dark chocolate
140 g pure cocoa paste
140 g cocoa butter
50 g red colouring for chocolate
Total weight: 470 g

Melt all the ingredients to 45°C.

8. ASSEMBLY

Base assembly

Using a rolling mill, roll out the shortbread pastry to 2.2 m. Cut 2 cm-high strips, then line a 20 cm-diameter tart circle. Pour in 380 g of brownie sponge. Bake in a fan-assisted oven for 12 minutes at 160°C. Set aside in the freezer.

Insert assembly

Pour 70 g jasmine-tea blackberry jelly into 18 cm circles. Place in the fridge. Using a pastry bag, top with 50 g chocolate sorbet balls. Pour 230 g blackberry chocolate mousse. Place in freezer. Create a ball-shaped relief with the blackberry chocolate mousse. Set aside in the freezer.

9. FINISHING

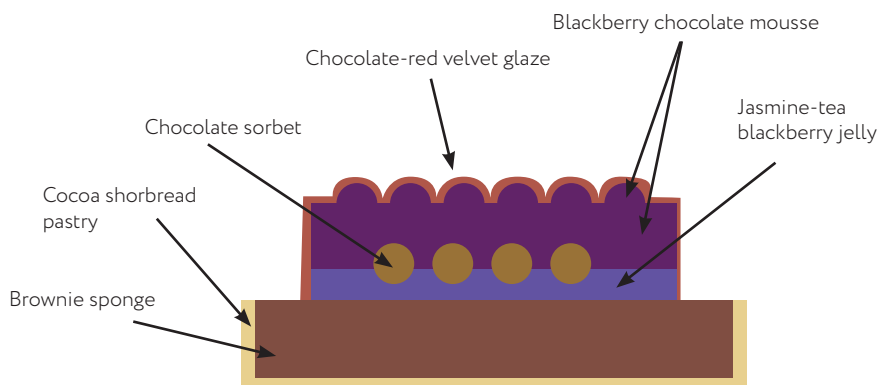
Place an insert on a brownie base.

Spray with chocolate-red velvet glaze.

Arrange red rose petals and fresh blackberries around the tart.

Place a rodholder to hold the decoration around the tart.

Finish decorating the tart with a fresh blackberry, dots of blackberry coulis glaze, dark chocolate decorations, dark chocolate threads and a touch of gold.



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