



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

ITALIAN COFFEE TART

THE CHEF

Original creation by
Jean-François BATAILLE,
Pâtisserie Normandie,
Namur, Belgium



1. CHOCOLATE DOUGH

250 g soft butter
80 g almond powder
240 g sugar
100 g eggs
4 g coarse salt
450 g flour
60 g cocoa
Total weight: 1 184 g

Using a mixer fitted with a paddle attachment, cream all the ingredients together until smooth. Shape the dough and roll out to 2.5 mm thick. Place on a 40 x 60 cm baking sheet and cut into rings. Line the dough into the rings, trim the edges and leave to rest in the freezer for 2 hours. Preheat your oven to 140°C and bake blind for 35-40 minutes. Remove from the rings and leave to cool.

2. LIGHT DULCEY MOUSSE

253 g Vegetop
1 Ecuador vanilla pod
6 g gelatin
159 g Dulcey chocolate
400 g cold vegetop
60 g cold mascarpone
20 g Amaretto 60%
Total weight: 898 g

Hydrate the gelatin in cold water. Lightly melt the chocolate. Bring the Vegetop to a boil with the vanilla pod and let infuse for at least 10 minutes. Add the gelatin to the infusion and pour over the chocolate, mix with a spatula and incorporate the cold Vegetop, cold mascarpone and Amaretto. Blend with a hand blender. Cover with plastic wrap and leave to crystallize in the refrigerator for at least 8 hours.

3. COFFEE MOUSSE

253 g Vegetop
88 g pure coffee paste
6 g gelatin
159 g Ivory chocolate
400 g cold Vegetop
60 g cold mascarpone
Total weight: 966 g

Hydrate the gelatin in cold water. Lightly melt the chocolate. Bring the Vegetop to a boil, add the gelatin, and pour over the chocolate and pure coffee paste. Mix with a spatula and add the cold Vegetop and cold mascarpone. Blend with a hand blender. Cover with plastic wrap and leave to crystallize in the refrigerator for at least 8 hours.

4. AMARETTO INSERT

200 g Guanaja chocolate
160 g heavy cream 37%
60 g glucose
40 g Amaretto 60%
Total weight: 460 g

In a saucepan, bring the cream to a boil. Pour in three batches over the remaining ingredients, stirring with a spatula until everything is melted. Blend with a hand blender. Pour into a Silpat (20 g per insert) and place in the freezer.

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COINTREAU

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COGNAC FINE CHAMPAGNE

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5. CHOCOLATE BISCUIT

960 g almond paste
 360 g trimoline
 300 g egg yolks
 600 g eggs + 2 eggs to crack
 300 g flour
 300 g cocoa
 300 g warm butter
 900 g egg whites
 360 g sugar
 Total weight: 4 380 g

In a mixer fitted with a whisk attachment, mix the egg yolks, eggs, trimoline, and almond paste until the mixture is smooth. Gradually add the sifted flour and cocoa powder, finishing with warm butter drizzled. In a second mixer bowl fitted with a paddle attachment, beat the egg whites until fluffy and stiff, then add the fine sugar. Fold the beaten egg whites into the previous mixture. Weigh out 1,095 g onto a Silpat (40 x 60, height 0.5 mm), spread out and bake at 160°C for 25 minutes. Remove from the oven and leave to cool on a wire rack. Cut out circles 2 cm in diameter.

6. DARK CHOCOLATE GLAZE

375 g water
 615 g sugar
 130 g sugar syrup
 375 g heavy cream
 280 g Guanaja chocolate
 280 g Dulcey chocolate
 20 g gelatin
 1 Ecuador vanilla pod
 Total weight: 2 075 g

Hydrate the gelatin in cold water. Heat the water, sugar, and glucose syrup to 103°C. Remove from the heat, add the heavy cream infused with vanilla, then the gelatin, and pour over the chocolates. Mix with a spatula and blend with a hand blender. Cover with plastic wrap and refrigerate for at least 24 hours.

7. ASSEMBLY

Whip the coffee mousse and Dulcey mousse with a mixer fitted with paddle attachment until you obtain a smooth, fluffy texture. Fill the Silikomart dome mold (SF163) $\frac{3}{4}$ full with coffee mousse and press the **Amaretto** insert into it.

Place in the freezer and leave to set.

Heat the glaze in the microwave in several batches, stirring continuously, until it reaches a temperature of 26°C.

Blend the glaze with a hand blender and use immediately on the coffee mousse dome and **Amaretto** insert.

Leave to set in the refrigerator.

Fill the chocolate dough crust with Dulcey mousse, placing the chocolate biscuit disc halfway in.

Place the dome on top of the crust and sprinkle one side with decorative cocoa powder.

Garnish the edge of the dome with Dulcey mousse using a piping bag fitted with a petal tip (132).

