



FROSTED AMARENA



LE CHEF

Original creation by
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Recipe for 24 individual Amarenas



COMPOSITION

- Water ice like very cocoa sorbet
- **Amarena Cointreau®** sorbet
- **Amarena Cointreau®** compote
- Vanilla mascarpone iced parfait
- Finger biscuit
- **Amarena Cointreau®** syrup
- Red mirror glaze
- Matcha chocolate to shape

1. WATER ICE LIKE VERY COCOA SORBET

- 500 g water
- 65 g saccharose
- 65 g trimoline
- 40 g 10/12% extra raw cocoa powder
- 5 g sorbet stabilizer
- 170 g 58% dark couverture chocolate

Make a syrup with the water, half the saccharose and trimoline. Add cocoa powder. At 45°C, add the stabilizer with the second half of the saccharose. Blend and heat until pasteurized at 85°C. Pour over the black couverture and blend. Cool rapidly to 4°C. Allow to mature for a minimum of 4 hours before turbining.

2. AMARENA COINTREAU® SORBET

- 320 g water
- 65 g atomized glucose
- 5 g sorbet stabilizer
- 25 g saccharose
- 295 g chopped **Amarena Cointreau®**
- 125 g **Amarena Cointreau®** juice

Weigh the drained **Amarena Cointreau®** with the **Amarena Cointreau®** juice. Make a syrup with the water and atomized glucose. At 45°C, add stabilizer and saccharose. Mix and pasteurize at 85°C. Cool rapidly to 4°C. Pour over Amarenas

and juice mixture, then blend for a long time to obtain a smooth, homogeneous mixture. Allow to mature for at least 24 hours, then whirl.

3. AMARENA COINTREAU® COMPOTE

- 195 g drained **Amarena Cointreau®**
- 80 g **Amarena Cointreau®** juice
- 65 g water
- 20 g caster sugar
- 2 g NH pectin
- 4 g lemon juice

Coarsely chop the drained **Amarena Cointreau®** and stir in the **Amarena Cointreau®** juice. Heat water to 50°C, add sugar-pectin mixture and whisk. Bring the syrup to the boil. Pour in juice and **Amarena Cointreau®** and mix. Return to a gentle simmer and add lemon juice. Set aside at 4°C to cool completely. Set aside for assembly.

4. VANILLA MASCARPONE ICED PARFAIT

- 80 g whipped cream
- 2 vanilla pods
- 40 g water
- 124 g sugar
- 75 g trimoline
- 85 g egg yolks
- 360 g mascarpone

Whip the whipped cream with the pulp of the vanilla pods, scraped off. Make a bombe dough with sugar cooked to 127°C with water, sugar and trimoline. Pour at 127°C over the egg yolks mixed with the mixer. Loosen the mascarpone with a spatula, then fold in half the whipped cream and the bombe dough. Mix vigorously. Then fold in the second half of the whipped cream and the bombe dough, and gently mix with a spatula. Set aside for assembly.

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5. FINGER BISCUIT

180 g egg whites
 150 g sugar
 70 g egg yolks
 120 g flour
 30 g cornflour

Pour the egg whites and sugar into a mixer fitted with the whisk attachment. Beat for 5 minutes at full speed to obtain stiff whites. With a spatula, gently fold in the egg yolks, then gradually fold in the sifted flour and cornflour mixture. Form into 5 cm-diameter discs.

6. AMARENA COINTREAU® SYRUP

100 g water
 110 g caster sugar
 70 g Amarena Cointreau® juice
 5 g Cointreau® 60%

Bring water and sugar to the boil to make a syrup. Cool completely to 4°C before adding Amarena Cointreau® juice and Cointreau®. Mix well. Set aside to soak finger biscuit discs.

7. RED MIRROR GLAZE

72 g water
 108 g caster sugar
 360 g glucose syrup
 1 g NH pectin
 300 g neutral glaze
 4 g red vegetable extract

In a saucepan, make a syrup with the water and caster sugar mixed with the pectin. Pour over the neutral glaze and glucose mixture, previously heated to 50°C. Add red vegetable extract. Heat glaze to 70°C, then cool to 4°C overnight. Heat slowly to 35°C for icing frozen desserts at -18/20°C.

8. MATCHA CHOCOLATE TO SHAPE

350 g white chocolate
 20 g Matcha green tea powder
 200 g glucose

Completely melt the white chocolate, add the matcha green tea powder and blend. Heat glucose to 35°C and stir into matcha chocolate. Mix with a spatula, finishing by hand to obtain a smooth paste. Refrigerate for at least 2 hours. Shape cherry stems by hand. Set aside in the freezer.

9. ASSEMBLY

Place a disc of finger biscuit soaked in Amarena Cointreau® syrup in a cylindrical silicone mould suitable for making the inside of an individual sphere-shaped cake.

Evenly poach a 20 g puck of Amarena Cointreau® sorbet and place a new disc of soaked finger biscuit on top. Freeze in the freezer.

Regularly poach a 20 g puck of water ice and place a new disc of soaked finger biscuit on top.

Place a puck of Amarena Cointreau® compote on top and freeze completely.

Take individual sphere molds and place on sheet for assembly, placing a whole hazelnut under each dome to create a slight cavity imitating the random shape of a cherry.

Poach and coat in a very thin layer of water ice and freeze.

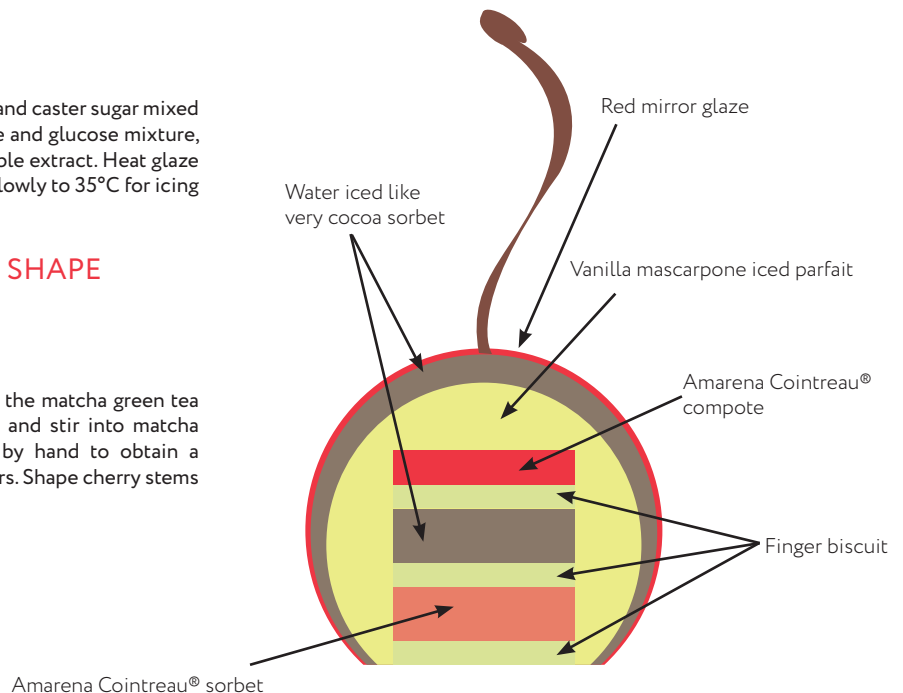
Unmold the cylindrical interior, poach the mascarpone vanilla iced parfait, then place the insert precisely to accompany evenly up to the level of the mold.

Completely freeze individual pieces, then unmould.

Place on stainless-steel grid and tray. Quickly and completely glaze the Amarenas. Return to the freezer at -20°C.

Leave to drain for 24 hours.

Place on a food-safe base and decorate with the shaped chocolate stems.



COINTREAU


RÉMY MARTIN
 COGNAC FINE CHAMPAGNE

MOUNT GAY
 Barbados Rum
 EST. 1703


ST-RÉMY
 VINO D'ITALIA

PORT CHARLOTTE

THE BOTANIST
 ISLAY DRY GIN

METAXA®


Griottines®
 Cointreau

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