

AMARETTO

CHARLOTTE WITH RED FRUITS



THE CHEF

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Recipe for 3 entremets measuring ø 18 cm, around 20 people

Composition: Reims biscuit, wild berry confit, almond and Amaretto cream, wild berry decorations.

1. REIMS BISCUIT

300 g egg whites
125 g caster sugar (1)
0,2 g red colorant (strawberry/raspberry)
200 g egg yolks
125 g caster sugar (2)
125 g flour
110 g starch
Total weight: 985,2 g

Beat the egg whites with the sugar (1) and the colorant. Using a spatula, add the whipped egg yolks with the sugar (2) and the sifted powders. Using a pastry bag, place small 5 cm-long boudoirs or a 5 cm-long chablon on a 60 x 40 cm sheet of baking paper. Arrange the rest of the biscuit into discs 16 cm in diameter, approximately 9 discs. Sprinkle twice with icing sugar, then bake in a fan oven at 170°C for 10 minutes.

2. WILD BERRY CONFIT

180 g caster sugar
25 g NH pectine
360 g strawberry purée
360 g raspberry purée
180 g red currant purée
84 g gelatin mass (12 g gelatin powder 200 blooms and 72 g water)
Total weight: 1189 g

Mix the sugar and the pectin then pour over the cold red fruit purees. Cook for 2 minutes until obtain a confit. Add the gelatin mass and mix everything. Pour into 3 ø 16 cm Flexipan® palets molds (approx. 180 g) and 3 ø 16 cm Silikomart® whirlpool molds. Freeze.

3. ALMOND AND AMARETTO CREAM

400 g whole milk
400 g whipping cream
310 g almond paste
160 g egg yolks
160 g caster sugar
105 g gelatin mass (15 g gelatin powder 200 blooms and 90 g water)
70 g **Amaretto** 60%
400 g whipped cream
Total weight: 2010 g

Heat the milk and whipping cream in a saucepan, then blend in the almond paste. Cook at 85°C with the egg yolks and caster sugar. Remove from the heat and add the gelatin mass, then cool the mixture before adding the **Amaretto** and whipped cream. Set aside in the fridge to assemble the entremets.

4. ASSEMBLY & FINISHING

In circles ø 18 cm and 4.5 cm high, place:

- 3 layers of almond and **Amaretto** cream,
- 1 red fruit palet,
- 3 Reims biscuits.

Freeze.

Glaze entremets with neutral icing.

Decorate with Reims biscuit around the edges.

Place the neutral-glaze-glazed palet in the center and strawberries around the edge.