



RÉMY COINTREAU

GASTRONOMIE



GREEN APPLE ENTREMETS



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
Meilleur Ouvrier de France Pâtissier
Ecole Bellouet Conseil,
Paris, France



Recipe for about 3 ø 18 cm desserts

Composition: Choux pastry sponge, almond dacquoise, apple compote, honey and Père Magloire® Calvados cream, apple mousse and green apple jelly.

1. FEUILLETINE CRISP

200 g hazelnut almond praliné
60 g pailleté feuilletine
100 g milk chocolate couverture
Total weight: 360 g

Melt chocolate at 32°C, then stir in remaining ingredients. Spread between two guitar sheets and cut into 3 rings, ø 15 cm. Core to ø 8 cm. Place in the freezer.

2. CHOUX PASTRY SPONGE

140 g milk
100 g butter
140 g flour
170 g egg yolks
100 g eggs
250 g egg whites
120 g caster sugar
S.Q. of yellow and green colorants
Total weight: 1020 g

To make choux pastry: bring milk and butter to the boil. Remove from the heat and add the flour, followed gradually by the egg yolks and eggs. Beat the egg whites until stiff, then gently fold in the caster sugar and colorants.

Roll out in a Flexipat® measuring 57 x 37 cm and 1 cm high. Bake in a fan-assisted oven at 160°C for 10 to 12 minutes. Remove from oven, allow to cool slightly, then turn out onto a sheet of paper. Normally, the Flexipat® side will be smooth without the sponge "skin".

3. ALMOND DACQUOISE

100 g egg whites
40 g caster sugar (1)
80 g almond powder
15 g flour
75 g caster sugar
Total weight: 310 g

To the mixer with the leaf, beat the egg whites with the caster sugar (1) to form a meringue, then gently fold in the other powders using a spatula. Using a piping bag, pipe 3 discs in 16 cm-diameter Silikomart® ring molds. Bake in a fan-assisted oven at 170°C for approx. 10 minutes. Set aside in the freezer for further assembly.

4. APPLE COMPOTE

450 g diced Grany Smith apples
100 g honey
250 g green apple purée
50 g caster sugar
8 g NH pectin
10 g lemon juice
20 g Père Magloire® Calvados 60%
Total weight: 888 g

In a saucepan, cook the apples with the honey for around 10 minutes until lightly caramelized. Add the green apple purée, sugar and pectin and bring to the boil. Allow to cool slightly. At 40°C, add lemon juice and Père Magloire® calvados. Pour in the rings. Freeze.

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5. HONEY AND PÈRE MAGLOIRE® CALVADOS CREAM

- 140 g whole milk
- ½ vanilla pod
- 35 g egg yolks
- 70 g honey
- 10 g cream powder
- 30 g butter
- ½ g Fleur de sel
- 14 g gelatin mass (2 g gelatin powder 200 blooms and 12 g water)
- 10 g Père Magloire® Calvados 60%
- Total weight: 309 g

Make a pastry cream with the milk, vanilla, egg yolks mixed with honey and cream powder. Remove from heat and add butter, Fleur de sel and gelatin mass. Finish with Père Magloire® calvados. Blend and pour directly over the apple compote in the rings. Freeze. Place the dacquoise on top and freeze.

6. APPLE MOUSSE

- 200 g green apple purée
- 10 g potato starch
- 63 g gelatin mass (9 g gelatin powder 200 blooms and 54 g water)
- 40 g Père Magloire® Calvados 60%
- ½ vanilla pod
- 375 g whipped cream
- Total weight: 668 g

In a saucepan, melt the green apple purée, add the potato starch and split vanilla pod and cook until boiling. Remove from the heat and stir in gelatin mass. Mix. Cool to 35°C before adding the Père Magloire® calvados and finally the whipped cream. Set aside for assembly.

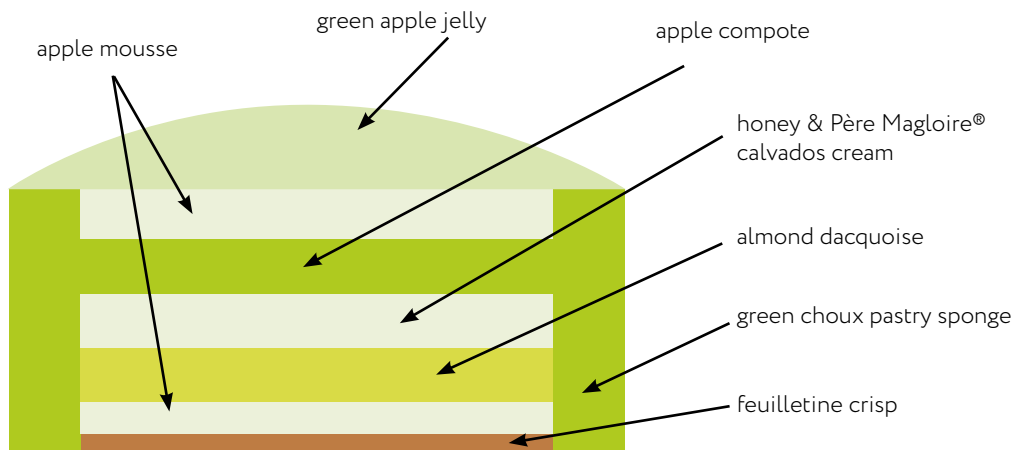
7. GREEN APPLE JELLY

- 75 g apple juice
- 600 g green apple purée
- 75 g caster sugar
- 375 g diced green apples
- 84 g gelatin mass (12 g gelatin powder and 72 g water)
- Total weight: 1 209 g

Heat the juice, apple purée and sugar in a saucepan. Add melted gelatine and apples. Divide 200 g per 16 cm ø ring. Freeze.

8. ASSEMBLY AND FINISHING

In ø 18 cm circles previously lined with plastic tape, line with a strip of green choux pastry.
 In the center, place a ø 7 cm circle, also lined with plastic, and line with a green choux pastry.
 Using a pastry bag, pour the apple mousse.
 Place the dacquoise-apple compote-honey and Père Magloire® calvados cream insert.
 Smooth out the remaining mousse flush with the circles.
 Top with the feuilletine crisp and place in the freezer.
 Turn out of the mold.
 Remove the plastic tapes.
 Sprinkle icing sugar around the edges of the entremets before placing the glazed apple ring or sprayed with neutral glaze.



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