



RÉMY COINTREAU

GASTRONOMIE



## ST-RÉMY® CAPPUCCINO

### HALF-DOME COFFEE CHOCOLATE



THE CHEF

Original creation by  
Aurélien TROTTIER  
Chocolats & Pâtisseries Créatives  
Artisan Passionné, France



Recipe for 24 individual desserts

#### 1. SWEET DOUGH

260 g butter  
165 g icing sugar  
90 g pasteurized eggs  
4 g salt  
55 g almond powder  
435 g T45 flour  
Total weight: 1 009 g

In a food processor fitted with the leaf, smooth the butter. Add icing sugar. Mix well. Add eggs. Mix well. Add salt and almond powder. Mix in flour in two additions. Knead as little as possible. Form into rectangle. Cover with cling film on contact. Roll out to 2 mm, bake on Silpain for 15 minutes at 170°C.

#### 2. ST-RÉMY® COFFEE CREAM

500 g liquid cream  
55 g coffee beans  
1 vanilla pod  
75 g sugar  
125 g pasteurized egg yolks  
25 g gelatin mass  
20 g 66% dark couverture chocolate  
15 g St-Rémy® brandy 60%  
Total weight: 815 g

Cover and infuse the coffee and vanilla in the hot cream for 1 hour. Strain and add to original weight. Make a custard, add the gelatin mass, chocolate, St-Rémy® brandy and remove the vanilla. Blend. Pour into tray and chill. After cooling, gently smooth again and pour into Flexipan® half-sphere mould (ref. 1489).

#### 3. CHOCOLATE SPONGE

420 g fresh eggs  
120 g invert sugar syrup  
210 g sugar  
120 g roasted almond powder  
3 g salt  
45 g cocoa powder  
15 g baking powder  
210 g corn starch  
200 g liquid cream  
120 g butter  
45 g 64% dark couverture chocolate  
Total weight: 1 508 g

Whisk together eggs, salt, invert sugar syrup, sugar and almond powder. Add sifted corn starch, cocoa powder and baking powder, then cold cream. Finish with the hot butter-chocolate mixture. Pour 1,500 g onto a silicone tray. Bake at 170°C for 11 minutes.

#### 4. ST-RÉMY® VANILLA SYRUP

200 g sugar  
180 g water  
1 half vanilla pod  
15 g St-Rémy® brandy 60%  
Total weight: 395 g

Boil all the ingredients except St-Rémy® brandy, which is added after cooling to 40°C.

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## 5. CHOCOLATE MOUSSE

110 g milk  
100 g liquid cream (1)  
110 g glucose syrup  
180 g 66% dark chocolate couverture  
25 g gelatin mass  
290 g liquid cream (2)  
Total weight: 815 g

Soften the cream (1), milk and glucose syrup. Pour over chocolate. Add gelatin mass and blend. Cool to 30/31°C and fold in whipping cream (2). Use immediately.

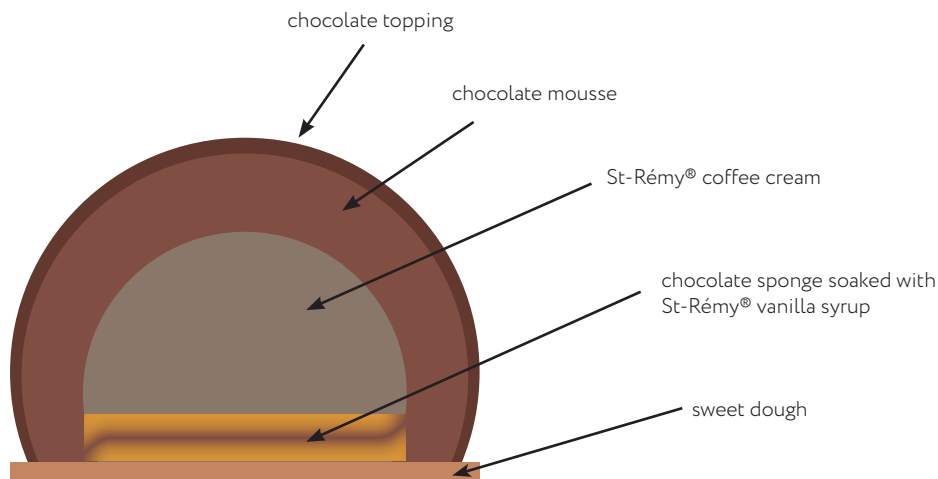
## 6. CHOCOLATE TOPPING

20 g 200 bloom fish gelatin  
100 g water (1)  
300 g sugar  
300 g glucose syrup  
150 g water (2)  
200 g condensed milk  
100 g neutral topping  
100 g 64% dark chocolate couverture  
Total weight: 1 270 g

Hydrate gelatin with water (1) and set aside in the fridge. Boil water (2), sugar and glucose syrup at 105°C. Pour over condensed milk, neutral topping and chocolate. Add gelatin mass. Blend.

## 7. ASSEMBLY AND FINISHING

Line the half-sphere mould (ref. 1896) with chocolate mousse. Place the St-Rémy® coffee cream insert in the center. Cover with chocolate sponge soaked in St-Rémy® vanilla syrup. Freeze. Unmould and glaze. Place on sweet dough disc. Chocolate decoration: Caramel chocolate and cocoa powder.



COINTREAU

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