

GASTRONOMIE



BERRY GOOD

CHEF

Original creation by Anaïs GAUDEMER, Pastry chef, Cokoa La pâtisserie florale, Ixelles, Belgium



Recipe for 6 entremets 16 cm in diameter

1. LYCHEE GRAPEFRUIT JELLY

168 g grapefruit purée 310 g lychee purée 10 g Cointreau® 60% 84 g S2 sugar 12 g NH pectin 72 g gelatin mass

Heat purées to 50°C. Sprinkle in the sugar and pectin, previously mixed, and cook for 5 to 10 minutes. Remove from heat and stir in gelatin and Cointreau®. Pour into a 14 cm \oslash Silpat. Store in the freezer.

2. BLACKCURRANT CREAM

156 g fresh cream (40% fat) 132 g whole milk 90 g egg yolks 60 g S2 sugar 220 g blackcurrant purée 12 g Cointreau® 60% 42 g gelatin mass

Heat the cream and milk. Blanch egg yolks and sugar. Pour hot mixture over blanched yolks. Cook until 83°C. Blend in gelatin mass, blackcurrant purée and Cointreau®. Pour over the lychee-grapefruit jelly and store in the freezer.

3. CREAM CHEESE MOUSSE

300 g S2 sugar 90 g water 180 g egg yolks 144 g gelatin mass 1080 g cream (35% fat) 900 g cream cheese

Heat water and sugar to 120°C. When syrup has reached temperature, pour over egg yolks, whisking constantly until mixture doubles in volume. Stir in the melted gelatine just before the mixture has cooled completely. Whisk in ¾ of the cream and cream cheese. Gradually incorporate this mixture into the bombe batter.

4. ROLLED SPONGE DOUGH

480 g egg whites 160 g S2 sugar (1) 240 g egg yolks 128 g S2 sugar (2) 128 g whole milk 128 g corn oil 240 g cornstarch 5,6 g baking powder 2,5 g salt

Make a French meringue, by squeezing the egg whites with the sugar (1) until the meringue is supple, not too firm. Blanch the egg yolks with the sugar (2). Using a maryse, add this mixture to the French meringue.

Sift the dry ingredients. Pour a portion of the mixture over the dough and fold in the oil-milk mixture, then fold the rest into the mass, still using a spatula. Pour onto a baking sheet (60×40 cm). Bake for 20 minutes at 170° C.

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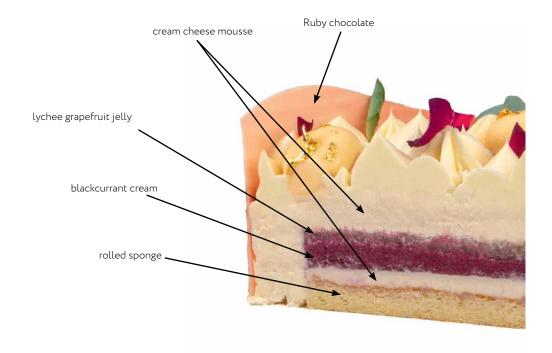
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5. ASSEMBLY AND FINISHING

Pour the cream cheese mousse halfway into the mould.
Using a maryse, place the mousse up the sides of the mould.
Add the jelly-cream insert and cover with a small amount of the mousse.
Finish with the rolled sponge disk.
Keep in the freezer.
Turn out of the mould.

To make a Ruby chocolate strip: Pour the melted Ruby chocolate onto a marble slab. Cut out the strip, making waves at the top.

Place immediately around the entremets. Decorate with a few gold leaves.









Griottines°

COINTREAU







PORT CHARLOTTE





