



RÉMY COINTREAU

GASTRONOMIE



MIRABELLE MONT BLANC



THE CHEF

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Recipe for 15 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

Smooth the butter with the leaf. Stir in icing sugar, then eggs, salt and almond powder. Add flour in two additions. Knead to a minimum. Form into rectangle. Cover with plastic wrap directly on the surface. Roll out to 2 mm, bake on Silpain for 15 minutes at 170°C.

2. MONT BLANC VERMICELLI

320 g chesnut paste
70 g water
10 g St-Rémy® brandy 60%
Total weight: 400 g

Smooth gently with the leaf.

3. SOFT SPONGE

365 g roasted almond powder
250 g sugar
550 g pasteurized eggs
120 g pasteurized egg whites
70 g sugar
150 g butter
Total weight: 1 505 g

Place the almond powder, sugar and eggs in mixer bowl and whisk for 10 minutes. Make a meringue with the egg whites and sugar, then fold into the mixture using a maryse. Finish with the hot butter. Pour 1,500 g onto a 60 x 40 x 2 cm baking sheet. Bake at 160°C for 15 minutes.

4. MIRABELLE CONFIT

400 g mirabelle puree
70 g sugar
5 g NH pectin
Total weight after reduction: 445 g

Warm the puree before adding the sugar and pectin mixture. Bring to the boil again, blend and pour into Flexipan half-sphere insert (ref. 1265).

5. DIPLOMAT CREAM

500 g milk
25 g sugar (1)
1 vanilla pod
15 g T45 flour
35 g cream powder
60 g pasteurized egg yolks
100 g sugar (2)
30 g butter
400 g liquid cream
45 g gelatin mass
Total weight after reduction: 1 102 g

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Bring milk, sugar (1) and vanilla to the boil.

Beat the egg yolks, sugar (2), flour and cream powder.

Pour 1/3 of the boiling milk over the mixture. Whisk vigorously for 1 minute.

Add butter, then gelatin mass. Transfer to a 60 x 40 x 2 cm stainless steel plate.

Cover with plastic wrap directly on the surface. Deep-freeze, then store in the fridge.

Smooth carefully. Add the whipped cream in 3 times.

6. ASSEMBLY

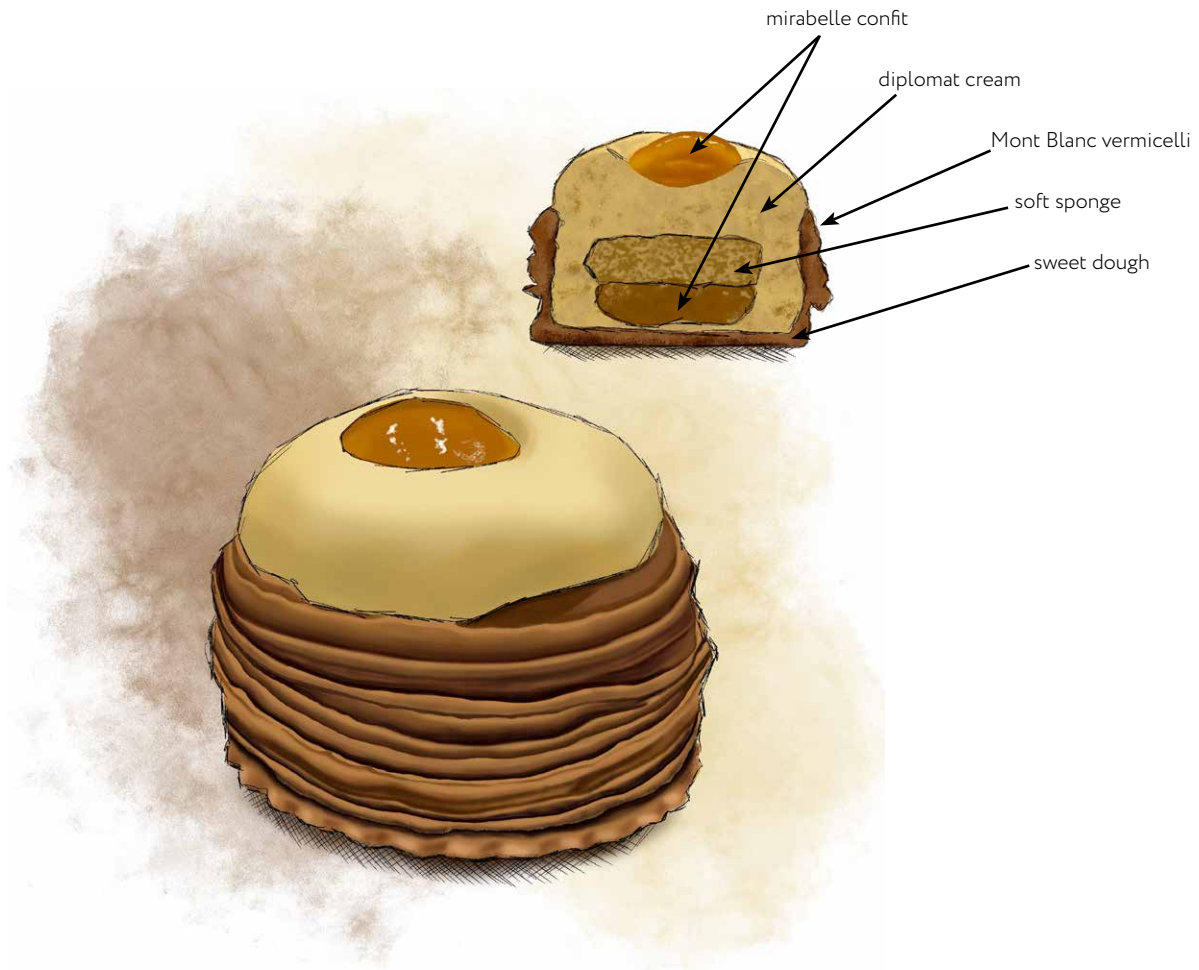
Line a stainless steel ring (ø 5.5 cm, height 2.5 cm) with diplomat cream.

Place the sponge disk on top, followed by the mirabelle confit insert. Freeze.

Turn out. Poach the chestnut cream on the outside.

Poach a ball of cream on top and create a cavity for a little mirabelle confit in the center.

Place on the sweet pastry disk.



COINTREAU

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