



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ROSAÉ

MINI-PÂTISSERIE WHITE PEACH,
RASPBERRY & GERANIUM

THE CHEF

Original creation by
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Recipe for 10 individual portions



1. WHITE PEACH MOUSSE

300 g white peach puree
12 g Cointreau® 60%
75 g egg whites
80 g S2-grade sugar
28 g water
277 g cream (35% fat)
78 g gelatin mass

Make an Italian meringue: heat the sugar and water to 119°C and pour over the half-mixed egg whites. Add the melted gelatin mass to the puree at room temperature.

Slowly fold the mixture into the Italian meringue. Whip the cream until 3/4 stiff, then fold it into the meringue using a maryse. Finally, add the Cointreau®.

2. RASPBERRY JELLY

90 g white peach puree
160 g raspberry puree
30 g lemon puree
22 g S2-grade sugar
45 g gelatin mass

Heat purees with sugar. Remove from heat and stir in gelatin. Pour into silicone mould (17 g per person). Store in the freezer.

3. GERANIUM CREAM

144 g cream (38% fat)
125 g whole milk
90 g egg yolks
58 g S2-grade sugar
23 g gelatin mass
½ drop geranium essential oil

Heat the cream and milk. Blanch egg yolks and sugar. Pour hot mixture over blanched eggs. Cook, stirring constantly, until it reaches 83°C. Add gelatin mass, essential oil and blend with an immersion blender. Pour over raspberry jelly (25 g per person) and freeze.

4. 'PAIN DE GÊNES' SPONGE

125 g 40% almond paste
110 g whole eggs
35 g butter
20 g flour
1 g baking powder

Heat the almond paste in a pastry bowl, then beat with the eggs until smooth and fluffy. Sift in the flour and baking powder, then gently fold into the fluffy mixture. Finally, add the melted butter. Spoon into a mould (1 cm high) and bake at 180°C for 12 minutes.

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5. VANILLA WHIPPED GANACHE

110 g cream (38% fat) (1)
½ vanilla pod
160 g 28% white chocolate
30 g gelatin mass
270 g cream (38% fat) (2)

Bring the cream (1) to the boil with the scraped vanilla pod. Remove from heat and stir in the gelatin mass. Pour the hot cream over the white chocolate in three times until you obtain a glossy, homogeneous ganache. Add the cold cream (2) in a single stream and blend with an immersion blender. Strain on contact and chill in the fridge overnight. The next day, whip the ganache.

6. ASSEMBLY & FINISHING

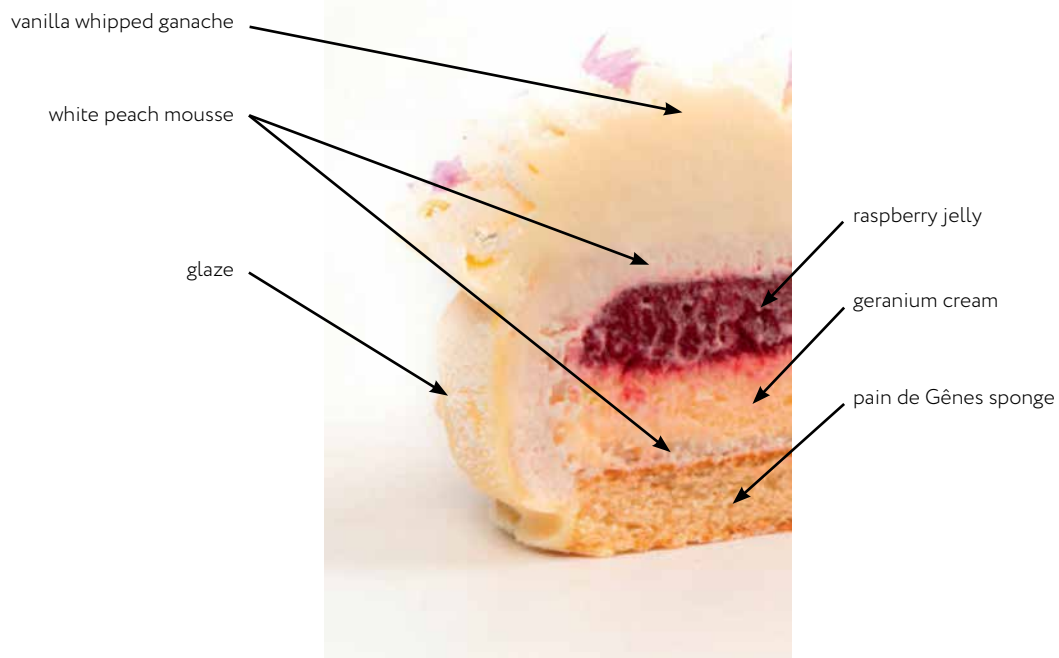
Pour white peach mousse into Silikomart Stones molds (ref. 149254). Insert frozen interior, raspberry jelly side down. Turn a quarter turn.

Apply a little mousse, then place the pain de Gênes sponge so that it protrudes slightly over the edges. Keep in the freezer.

Unmold and dip in a mixture of white chocolate and cocoa butter (60/40).

Whip the vanilla ganache and poach a flower on top.

Spray the whole with a mixture of white chocolate and cocoa butter.



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