



RÉMY COINTREAU

GASTRONOMIE



CHERRY STONE

CREAM CHEESE IN 2 TEXTURES
BAKED AND SOFT, SOUR CHERRY JELLY,
PISTACHIO SPONGE AND SPECULOOS CRUNCH

THE CHEF

Original creation by
Maxime MANIEZ,
Consultant pastry chef,
Blois, France



Recipe for 3 desserts measuring 16 cm in diameter or 12 individual small cakes

1. CHERRY JELLY

400 g cherry purée
40 g sugar
8 g gelatine leaves
8 g lemon purée
Jacobert® Sélection Commerce 45%
Voatsiperifery pepper
Fresh thyme or tarragon

Bring the cherry purée and sugar to a boil. Stir in the lemon purée, then the soaked gelatin leaves, and finally the **Sélection Commerce Jacobert®**. Refrigerate. Add the thyme and ground pepper, then fill a few molds.

2. PISTACHIO PAIN DE GÊNES

216 g almond paste 50%
24 g pistachio paste
297 g fresh eggs
2 g salt
46 g flour T55
2 g baking powder
80 g butter roll
60/70 g baked pistachios (baking 10 minutes at 165°C)

Mix the pistachio paste with the warm almond paste. Whisk the eggs until they are very fluffy and smooth. Add the sifted flour, salt and baking powder, then the brown butter. Mix into the previous mixture.

Spread onto a baking sheet and sprinkle the chopped pistachios on top. Bake at 165-170°C in a convection oven.

3. LOTUS CROUSTILLANT

62 g Spéculoos lotus biscuit
18 g cocoa butter
62 g tart dough
58 g hazelnut praline 60%

Crumble the lotus biscuit and tart dough.
Mix with the praline and melt cocoa butter.

4. PINK VELOURS SPRAY

100 g raspberry chocolate
100 g chocolate blanc
200 g cocoa butter

Melt everything together then strain it. Use it at 45°C.

5. WHIPPED CREAM CHEESE MIXTURE

276 g cream cheese
55 g sugar (1)
55 g egg yolk (1)
2 Tahitian vanilla beans
31 g water
102 g sugar (2)
63 g egg yolk (2)
8 g gelatine leaves
409 g cream

Mix the cream cheese with the sugar (1) and egg yolks (1), then bake for 40 minutes at 90°C. Allow to cool before blending with a mixer.

Prepare a pâte à bombe by making a syrup with the sugar (2) and water at 120°C, then pour over the egg yolks (2). Whisk well before incorporating the melted and softened gelatin.

Mix with the previous mixture, then add the whipped cream with the vanilla leaves.

... / ...



RÉMY COINTREAU

GASTRONOMIE

6. PISTACHIO PRALINE

333 g sugar
166 g water
500 g pistachios
30 à 60 g grapeseed oil
Salt

Roast pistachios for about 10 minutes at 165°C in a convection oven.

Make a caramel with the sugar and water, then add the pistachios. Pour everything onto the Silpat®.

Let cool before mixing in a Thermomix. Add the grapeseed oil and salt to achieve the desired texture and flavor.

7. ASSEMBLY

Pour the whipped cream cheese mixture into a Silikomart® stone mold.

Add the cherry jelly mixed with sour cherries, **Amarenas con Cointreau®** (2.5%), pepper, and fresh herbs.

Place on top the pistachio pain de Gênes, then pistachio praline and cover with cream cheese.

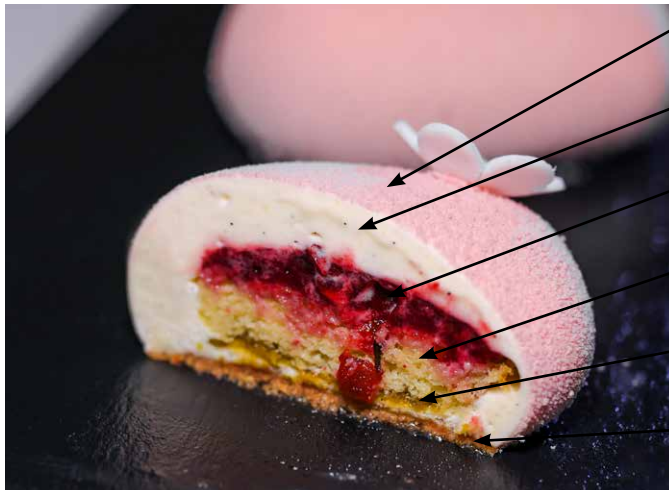
Freeze.

Spread the lotus croustillant on top.

Unmold and spray with pink velours spray.

Add decorations of your choice:

- fresh thyme, tarragon, or oxalis,
- sugar paste floral decorations,
- crispy cherries (moisture resistant),
- sour cherries,
- **Amarena con Cointreau®**,
- homemade cherries in liqueur (1 kg cherries, 250 g sugar, 1 liter **Sélection Commerce Jacobert®** 45%)



pink spray

whipped cream cheese mixture

cherry jelly with sour cherries and Amarena con Cointreau®

pistachio Pain de Gênes

pistachio praline

Lotus croustillant

COINTREAU

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum 1703

ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®