



RÉMY COINTREAU

GASTRONOMIE



BASQUE CAKE



THE CHEF

Original creation by
Laurent LUO
Pastry Chef
Melody Luo Bakery, Xiamen, China

Recipe for 4 entremets of 680 g



1. BASQUE CAKE MIXTURE

450 g cream cheese
109 g sugar
18 g cornflour
225 g egg
80 g cream (1)
90 g yogurt
160 g cream (2)
15 g **Père Magloire® Calvados 60%**

Heat the cream cheese slightly, then add the cornflour, cream (1) and yogurt, mix and strain through a sieve. Add the cream (2) and mix again. Pour into a mixing bowl, cover tightly with plastic wrap and bake in a water bath in the oven at 220°C for 20 minutes.

Blend again, then add the **Père Magloire® calvados**. Pour the mixture into 16 cm diameter rings, using 280 g per entremets. Set aside in the refrigerator.

2. PÈRE MAGLOIRE® VANILLA GANACHE

320 g cream (1)
32 g glucose
160 g 33% white chocolate
20 g vanilla extract
600 g cream (2)
10 g **Père Magloire® Calvados 60%**

Heat the cream (1), vanilla, and glucose. Add the other ingredients and blend. Set aside in the refrigerator.

3. CARAMEL CREAM

110 g sugar (1)
375 g milk
80 g egg yolks
20 g sugar (2)
75 g gelatin mass
100 g 56% dark chocolate
6 g salt
375 g whipped cream
15 g **Père Magloire® Calvados 60%**

Make a dry caramel with the sugar (1) cooked at 180°C. Add the warm milk, egg yolks, and sugar (2). Heat to 82°C before adding the gelatin mass and salt. Mix, then fold in the whipped cream.

4. ASSEMBLY & FINISHING

Remove the Basque cake from the mold.

Pipe the caramel cream (200 g per entremets) over the entire surface, then pipe lines of **Père Magloire®** vanilla ganache (200 g per entremets).

Add a strip of dark chocolate around the cake.

COINTREAU



MOUNT GAY
Barbados Rum 1703



PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA

"Iles du Vent"

jacobsen

Père
MAGLOIRE®



Amarena-
COINTREAU