



RÉMY COINTREAU

GASTRONOMIE



SNOWBALL

THE CHEF

Original creation by Marijn Coertjens,
pastry chef and chocolatier,
Relais Desserts,
Ghent, Belgium



Recipe for 30 individual pieces

1. MERINGUE

200 g egg whites
200 g sugar
200 g icing sugar

Beat the egg whites with the sugar and add the icing sugar. Pipe the meringue onto half-sphere molds placed upside down on a baking sheet. Leave to dry in an oven at 70°C for 7 hours.

2. SHORTCRUST PASTRY

166 g almond powder 100%
313 g potato starch
1084 g flour
572 g dairy butter
542 g icing sugar
316 g eggs
10 g salt

Make a mixture: almond powder, potato starch, flour and salt. Using a food processor, mix the butter and icing sugar, add part of the powder mixture, then gradually add the eggs. Repeat this twice until all the ingredients are incorporated. Mix briefly until you obtain a smooth dough. Let the dough rest in the refrigerator. Roll out the dough to 2.5 mm thick, cut out the dessert shapes and place on a Silpat® mat. Bake at 150°C for about 20 minutes.

3. MORELLO CHERRY CREAM

200 g morello cherry purée
25 g lime purée
80 g sugar
2 cinnamon sticks
¼ lemongrass stick
0,5 g lime zest
¼ Madagascar vanilla pod

390 g morello cherry infusion
100 g Griottines® Cointreau® 15%
210 g eggs
6 g gelatin powder
30 g water
330 g butter

Make an infusion with the morello cherry purée, lime purée, sugar, and flavorings. Leave to infuse for 20 minutes.

Cut the Griottines® Cointreau® into small cubes. Hydrate the gelatin in water. Mix the infusion with the eggs and cook to 85°C, strain through a sieve, and incorporate the gelatin mixture. Leave to cool to 35°C. Add the butter and mix. Incorporate the Griottines® Cointreau® cubes. Pour into the same half-sphere molds as those used for the meringue. Place in the freezer.

4. YOGURT MOUSSE

9,5 g gelatin powder
47,5 g water
487 g cream 35%
244 g Greek yogurt (1)
90 g sugar
1,5 g lemon zest
244 g Greek yogurt (2)
21 g yogurt powder

Hydrate the gelatin in water. Whip the cream and set aside in the refrigerator. Heat the yogurt (1) with the sugar and zest, leave to infuse for 20 minutes. Melt the gelatin and pour the yogurt infusion through a sieve into the gelatin. Mix the yogurt (2) into the infusion. Add the yogurt powder and whipped cream. Pour the mousse into the half-sphere molds and place in the freezer.

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5. ASSEMBLY & FINISHING

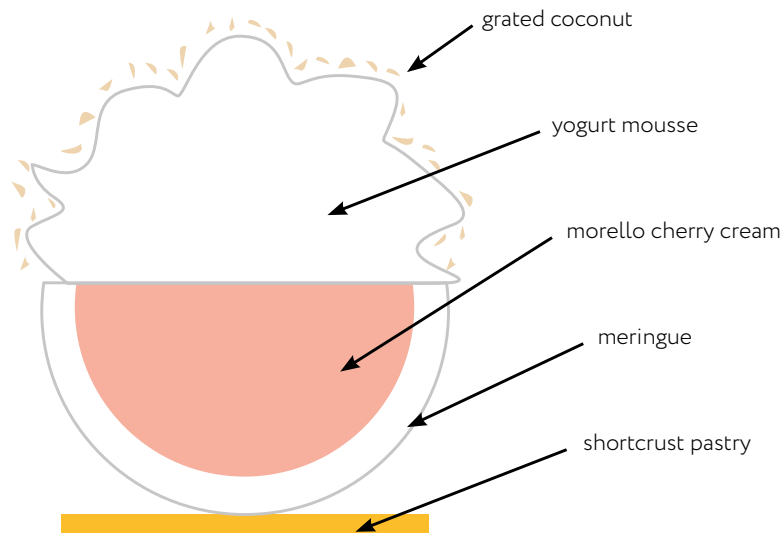
Grate the bottom of the meringue a little to ensure stability.

Coat with a little white chocolate to protect the inside of the meringue, then insert the morello cherry cream.

Stick the base of the meringue onto the shortcrust pastry disc with a little whipped cream.

Coat the yogurt mousse with neutral topping, roll the edges in grated coconut, and place on top of the meringue.

Decorate with meringue pieces, silver flakes and snow sugar.



COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum 1703


ST-RÉMY
COGNAC FINE CHAMPAGNE

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CHARLOTTE**

THE BOTANIST
ISLAY DRY GIN

METAXA


Griottines
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Père
MAGLOIRE