

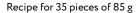
GASTRONOMIE

COINTREAU

JINGLE BALLS



Original creation by Bruno VAN VAERENBERGH Creative Pastry Chef Debic Europe, 'Passion Pâtisserie' Member, Belgium





(1 sheet 60 x 40 cm) 135 g eggs $105\,\mathrm{g}\,\mathrm{egg}\,\mathrm{yolks}$ 140 g dried biscuit crumbs 120 g almond powder 60 g grated coconut 145 g egg whites 85 g sugar 80 g butter

Whisk the eggs with the egg yolks until light and fluffy. Mix the dried biscuit crumbs with the almond-coconut powder and gently fold them into the egg foam. Meanwhile, whip the egg whites with the sugar until soft peaks form, then combine with the mixture. Melt the butter, let it cool, and carefully fold it into the batter. Spread the mixture onto a baking tray lined with parchment paper and bake at 175°C for 12 to 15 minutes. Cut out three 16 cm circles from the baked sheet. Crumble the trimmings into coarse crumbs.

2. SABLÉ BRETON

250 g egg yolks 500 g sugar 700 g flour 35 g baking powder 10 g coarse salt 2 g vanilla powder 500 g butter cake



Whip the egg yolks and the sugar to a foamy mousse. Combine with the softened butter. Fold in the flour with the baking powder, previous sifted, the vanilla and the coarse salt. Cover with plastic wrap and store in a cool place. Roll out the dough to a thickness of 5 mm and cut out circles with a diameter of 6 cm. Bake at 175°C for 15 minutes. Immediately after baking, spray with Mycryo butter.

3. SEA BUCKTHORN BERRY-APRICOT **CREAM**

200 g sea buckthorn puree 100 g apricot puree 275 g sugar 1 vanilla pod 1 L eggs 125 g egg yolks 500 g butter 10 g gelatin powder 50 g water

70 g Cointreau® 60%

Bring both purees with the sugar, the scraped vanilla, eggs and egg yolks to aboil. Take immediately of the heat and stir well. Add the gelatin mass and the Cointreau®. Pass through a sieve over the butter, once the mass cooled down to 48°C. Mix with a hand blender. Portion in silicon molds. Freeze.

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ST-RÉMY















4. VANILLA TRUFFLE MOUSSE

550 g full milk 1 black truffle (10-15 g) 20 g gelatin powder 100 g water 1 kg white chocolate Velvet 1100 g cream 35%

Heat the milk to 85°C with the grated truffle and cover during 30 minutes. Sieve and reheat to 85°C. Pour over the white chocolate and the gelatin mass. Emulsify with a hand blender until smooth. Control to 35°C and fol din the soft whipped cream.

5. ASSEMBLY AND FINISHING

Use silicon molds Pavoflex ∅ 5,5 cm.

Pour 80 g of truffle mousse in the mold.

Insert the frozen sea buckthorn cream.

Close the opening with a circle of almond coconut biscuit.

Freeze.

Unmold the 'tennis ball' and spray with black colored cocoa butter.

Decorated with gold powder dissolved in a dish with Cointreau®. Place on a sablé breton.

