



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## CHRISTMAS BRICKS

THE CHEF

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



Recipe for 3 pieces

### 1. PISTACHIO PAIN DE GÊNES SPONGE

200 g whole pistachios  
800 g almond paste 50%  
1000 g eggs  
180 g flour  
32 g cornstarch  
12 g baking powder  
200 g cream butter

Blend the pistachios to form a paste. Warm the almond paste in the microwave to soften it. In the bowl of a stand mixer fitted with the whisk attachment, beat the almond paste on medium speed with  $\frac{1}{4}$  of the eggs, then gradually add the rest of the eggs and beat until cool. Meanwhile, sift the flour, cornstarch, and baking powder, and melt the butter. When the egg/almond paste mixture forms ribbons, take a small portion and mix it with the hot melted butter. Gently fold in the sifted powders with a spatula, then add the mixture with the melted butter and pistachio paste at the end to prevent the mixture from collapsing. Bake at 180°C for about 20 minutes.

### 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 and flour. Using a food processor, mix the butter and icing sugar, then add part of the powder mixture and gradually add the eggs. Repeat this twice until all the ingredients are incorporated. Mix until you obtain a smooth dough, without overmixing. Let the dough rest in the refrigerator. Roll out the dough to 2.5 mm thick, cut out the entremet shapes and place on a Silpat® mat. Bake at 150°C for about 20 minutes.

### 3. CHOCOLATE MOUSSE

3 g gelatin powder  
15 g water (1)  
273 g cream 35% (1)  
178 g dark chocolate 66%  
35 g water (2)  
50 g sugar  
60 g egg yolks  
80 g cream 35% (2)

Hydrate the gelatin in water (1). Whip the cream and set aside in the refrigerator. Melt the chocolate at 45°C. Mix the water (2) and sugar and bring to a boil. Add half of the syrup to the egg yolks, mix well, and return to the rest of the syrup. Heat to 85°C. Pass the mixture through a sieve and whip until white and fluffy. Bring the cream to a boil, then pour over the melted chocolate and mix to obtain a smooth ganache. Mix the ganache into the whipped egg yolks, then fold in the whipped cream in two batches.

### 4. WILD STRAWBERRY/CHOCOLATE CREAM

64 g cream 35%  
32 g whole milk  
22 g trimoline  
42 g egg yolks  
111 g dark chocolate 66%  
42 g milk chocolate 41%  
165 g wild strawberry purée  
8 g Cointreau® 60%

Whip the cream and set aside in the refrigerator. Heat the milk, trimoline, and egg yolks to 85°C, strain and mix with the melted chocolates. Mix the purée and Cointreau® into the mixture.

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## 5. WILD STRAWBERRY COULIS

8 g gelatin powder  
40 g water  
431 g wild strawberry purée  
72 g sugar  
10 g Cointreau® 60%

Hydrate the gelatin in water. Heat the purée, sugar and gelatin until the sugar and gelatin have melted. Add the Cointreau®.

## 6. PASSION FRUIT SAUCE

200 g passion fruit purée  
100 g sugar

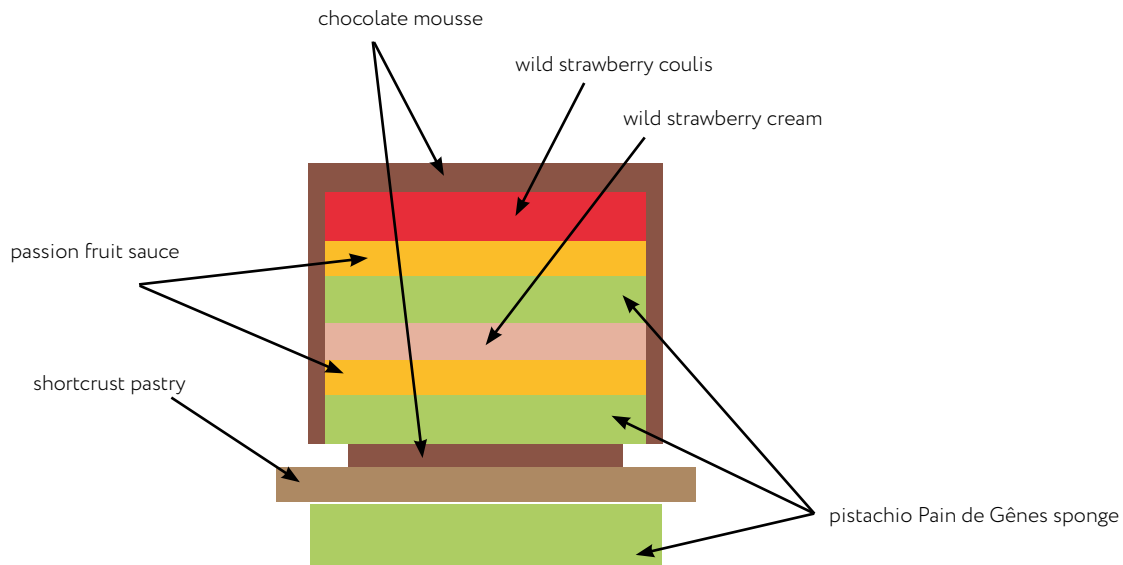
Heat the purée and sugar until the sugar has melted.

## 7. ASSEMBLY

Place a biscuit layer soaked in passion fruit sauce in a frame. Spread the wild strawberry cream on top and place another biscuit layer on top. Soak the second biscuit layer with the sauce and place in the freezer for 30 minutes. Then spread the wild strawberry coulis. Leave the frame to freeze completely. Cut into cubes. Spray the chocolate mousse into the molds and insert the cubes, then place in the freezer.

## 8. FINISHING

Spray half of the cubes with a mixture of 50% white chocolate and 50% cocoa butter, and the other half with a mixture of 25% milk chocolate, 25% white chocolate, and 50% red cocoa butter. Cut a piece of Pain de Gênes to make the base, spread the remaining chocolate mousse on the shortcrust pastry and stick on the blocks covered with the sprayed toppings. Decorate with a chocolate bow.



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