



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

TIRAMISU LOG

THE CHEF

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



Recipe for 5 pieces

1. COFFÉ PAIN DE GÈNES SPONGE

800 g almond paste 50%
1000 g egg
60 g coffee powder
180 g flour
32 g cornstarch
12 g baking powder
200 g cream 35%

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 reaches ribbon stage, remove 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 coffee powder at the end, which prevents 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 entremets shapes and place on a Silpat® mat. Bake at 150°C for about 20 minutes.

3. SPONGE CAKE

970 g egg yolks
537 g sugar (1)
1186 g egg whites
537 g sugar (2)
693 g flour
69 g cornstarch
8 g salt

Beat the egg yolks with the sugar on one side and beat the egg whites with the sugar on the other. Mix the two mixtures together, then add the flour, cornstarch, and salt. Spread 1000 g on a baking sheet and bake at 200°C for about 9 minutes.

4. COFFEE SAUCE

70 g sugar
500 g Espresso coffee
45 g coffee extract
70 g duo cream (50% dairy cream + 50% vegetable fat)

Melt the sugar in the coffee and add gradually the coffee extract and cream.

5. MASCARPONE MOUSSE

6 g gelatin powder
30 g water
400 g mascarpone
50 g d'Amaretto 60%
60 g egg whites
60 g icing sugar

Hydrate the gelatin in water. Soften the mascarpone with the Amaretto. Beat the egg whites with the icing sugar. Melt the gelatin and mix with a little mascarpone, add the rest of the mascarpone and fold in the beaten egg whites.

... / ...



RÉMY COINTREAU

GASTRONOMIE

6. VANILLA CREAM

10 g gelatin powder
50 g water
500 g cream 35% (1)
1 Tahitian vanilla bean
165 g sugar
500 g mascarpone
830 g cream 35% (2)

Hydrate the gelatin in water. Heat the cream (1) with the vanilla and sugar and leave to infuse for 40 minutes. Heat the infusion just before boiling point and melt the gelatin mixture. Pour everything through a sieve onto the mascarpone and mix well. Pour in the last part of the cream (2) and mix everything together. Set aside in the refrigerator.

7. AMARETTO JELLY

10 g gelatin powder
50 g water (1)
50 g water (2)
200 g Amaretto 60%

Hydrate the gelatin in water (1). Heat the water (2) and melt the gelatin in it. Add and mix in the Amaretto. Pour into a bowl or mold and leave to set.

8. ASSEMBLY & FINISHING

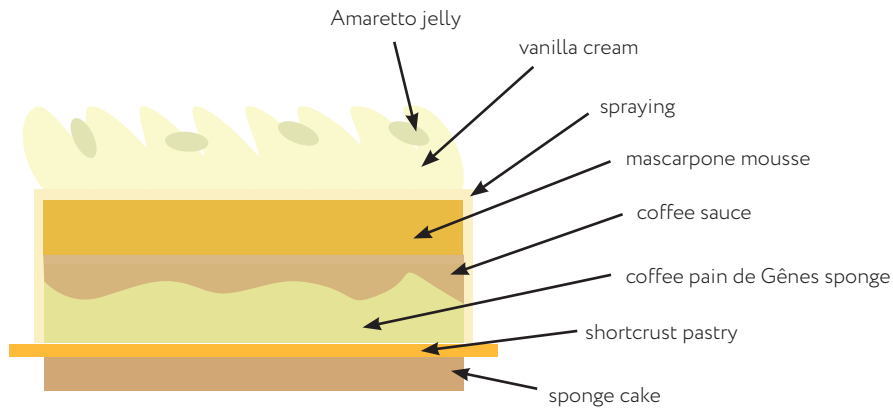
Place a sheet of coffee pain de Gênes sponge in a frame and soak with coffee sauce. Spread the mascarpone mousse over the sponge, then place in the freezer.

Cut strips from the mascarpone mousse frame and spray with a mixture of 50% white chocolate and 50% cocoa butter.

Place on a sheet of shortcrust pastry, which is itself placed on a sheet of sponge cake.

Whip the vanilla cream and pipe it onto the tiramisu strip.

Decorate with thin dark chocolate shavings and Amaretto jelly.



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®