



RÉMY COINTREAU

GASTRONOMIE



MONT BLANC TART

THE CHEF

Original creation by
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culinary advisor for Debic France and Belgium



Recipe for 3 tarts, 18 cm in diameter

1. SWEET DOUGH WITH HAZELNUT

250 g flour T55
150 g brioche butter
2,5 g salt
95 g icing sugar
35 g hazelnut powder
50 g whole eggs

Sift the flour, salt, and butter with the flat beater attachment. Add the icing sugar and hazelnut powder, then finish with the eggs. Set aside in the refrigerator wrapped in plastic wrap. Roll out the dough to 3 mm thick, then line three 18 cm ø tart shells.

2. EGG WASH FOR TART BASE

50 g egg yolks
50 g de liquid cream
1 g salt
1 g caster sugar

Mix all the ingredients.

3. HAZELNUT CREAM

65 g cream butter
65 g icing sugar
65 g hazelnut powder
75 g whole eggs
5 g Cointreau® 60%
15 g cornstarch
50 g liquid cream

Cream the butter and icing sugar. Add the hazelnut powder, eggs, cornstarch, Cointreau®, and cream. Set aside in the refrigerator.

4. BLACKCURRANT CONFIT

300 g blackcurrant purée
150 g caster sugar
7 g NH pectin
2 g xanthan gum

Heat the blackcurrant purée with half the sugar and the xanthan gum. Add the rest of the sugar and the pectin. Bring to a boil, then cool to below freezing.

5. FRENCH MERINGUE

100 g egg whites
100 g caster sugar
100 g icing sugar

Beat the egg whites with the sugar. Add the icing sugar with a spatula. Pipe out discs measuring 16 cm in diameter using a plain nozzle. Bake for 1 hour at 220°C.

6. CATALAN CREAM

14 g gelatin mass
200 g liquid cream (1)
1/2 vanilla pod
30 g whole eggs
50 g egg yolks
40 g caster sugar
200 g liquid cream (2)

In a saucepan, heat the cream (1) with half a vanilla pod. Blanch the eggs with the egg yolks and caster sugar. Gradually add the hot cream, then cook over a low heat. Add the gelatin. Fold in the whipped cream (2) at 27°C.

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7. CHESTNUT MOUSSE

35 g gelatin mass
55 g liquid cream (1)
300 g chestnut paste
35 g Cointreau® 60%
450 g liquid cream (2)

Heat the liquid cream (1). Mix the chestnut paste with the hot cream. Add the hot gelatin and Cointreau®. At 35°C, add the whipped cream (2).

8. ASSEMBLY

Pre-bake the tart bases at 150°C for 10 minutes. Spread a layer of hazelnut cream on the base, then bake again at 150°C for 10 minutes.

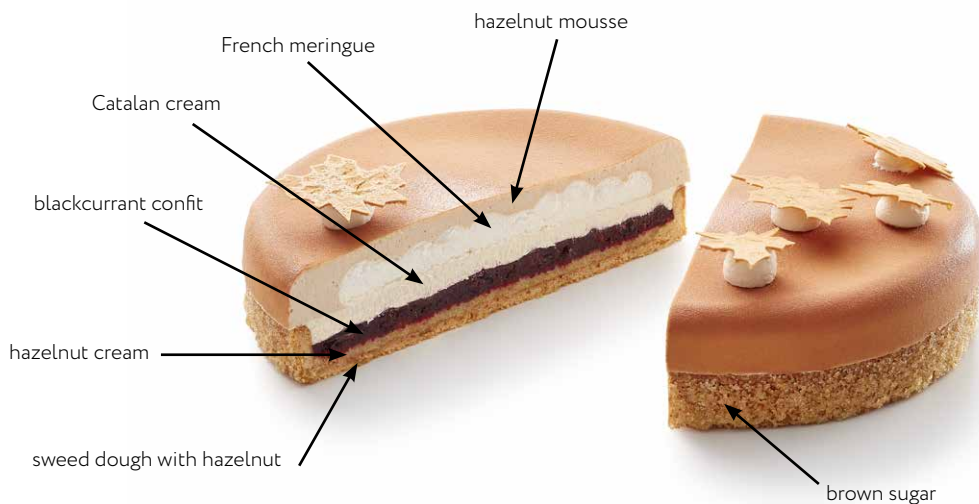
Gild the edges, then coat with brown sugar.

Dry in the oven for 2 minutes.

Spread the blackcurrant confit, pour over the Catalan cream, then freeze. Pour the chestnut mousse into a ring mold lined with plastic film, then cover with a meringue disc. Freeze.

Spray with milk chocolate velvet (cocoa butter + milk chocolate). Place the discs on the tarts.

Decorate with chestnut paste leaves (oven-dried chestnut paste).



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