



RÉMY COINTREAU

GASTRONOMIE



THE CHARLESTON LOG



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
Meilleur Ouvrier de France Pâtissier
Ecole Bellouet Conseil,
Paris, France



Recipe for approximately 14 logs of 7cm in length

1. BRITTANY SABLE

150 g butter	70 g ground almonds
140 g castor sugar	200 g flour
4 g salt	20 g baking powder
60 g egg yolks	

In the mixer with the k-beater/paddle, mix together the butter and sugar until it resembles a sandy texture. Add the salt, ground almonds and the flour, sieved with the baking powder. Allow to rest in the refrigerator and then roll out to 3,5-4mm thickness. Cut into rectangles of 7 x 4 cm and cook in a fan forced oven at 160°C for 10-12 minutes.

2. STRAWBERRIES JELLY

310 g strawberry purée
75 g castor sugar
42 g gelatin mass*

Make two tubes of 2.5 cm in diameter using sheets of plastic stuck together with scotch tape and closed at one end. Mix the sugar and strawberry puree together, then adding the melted gelatin mass from the microwave. Pour into the tubes and freeze. Set aside for the assembly.

3. PISTACHIO BISCUIT

250 g icing sugar	50 g potato starch
250 g ground almonds	80 g pistachio paste
340 g whole eggs	200 g egg whites
40 g egg yolks	50 g castor sugar
180 g softened butter	

In the mixer, with the whisk attachment, whisk together the icing sugar, ground almonds, whole eggs, egg yolks, butter, potato starch and the pistachio paste. Whisk the egg whites and add gradually the sugar until firm. Fold through the egg whites into the first mixture. Spread the mixture onto a baking silicon mat with a metal frame of 40 x 60 cm and cook in a fan forced oven at 180°C for 15 – 20 minutes.

Note: This recipe gives approximately 12 biscuit bases of 50 x 3 cm.

4. ORANGE AND COINTREAU® CREAM

Orange cream :

100 g eggs
110 g castor sugar
10 g orange zests
90 g orange juice
150 g butter

In a saucepan, boil together the eggs, sugar, zests and juice. Sieve the ingredients to take out the zests and then add the butter, mix well with a blender. Place in the refrigerator.

Second stage:

200 g orange cream (first recipe)
70 g orange juice
42 g gelatin mass*
80 g egg whites
60 g castor sugar
160 g whipped cream
30 g Cointreau® concentrated 60%

Beat until smooth the orange cream, adding the orange juice and melted gelatin mass. Incorporate the whisked egg whites with the sugar and finally the whipped cream and Cointreau®.

5. ASSEMBLY AND FINISHING

Using a log mould of 50 cm in length, pipe a quantity of Orange Cointreau® Cream into the bottom. Unmold the frozen Strawberry Jelly tubes and place into the Orange Cointreau® Cream. Cover with more Orange Cointreau® Cream and finish the mould with a strip of Pistachio Biscuit. Put the completed mould into the freezer. Once set and frozen, unmould and glaze with a neutral glaze. Cut into lengths of 7 cm long and place onto the cooked Brittany Sable rectangles. Decorate.

* Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.