



RÉMY COINTREAU

GASTRONOMIE



GREEN DELIGHT

MATCHA TEA, APPLE LAYER CAKE



THE CHEF

Original creation by
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théATRE, Beijing, China



Recipe for 2 entremets (22 x 11 x 5 cm)

1. GREEN SPONGE

154 g sunflower oil
28 g matcha tea powder
220 g milk
209 g T45 flour
2 g baking powder
253 g egg yolk
462 g egg white
11 g lemon juice
168 g sugar
Total weight: 1 507 g

In the mixer bowl, combine the oil and matcha tea powder. Heat in a bain marie to 40°C, then pour in the milk and reheat to 40°C. Whisk the mixture, incorporating the sifted powders and egg yolk. Beat the egg whites with the lemon juice and sugar. Combine the two mixtures, then pour onto a 60 x 40 cm baking sheet. Bake in a deck oven: 160°C on top, 155°C on bottom for 23 minutes.

Cut 3 sponges for assembly:
length 22 x width 11 cm.

2. GREEN APPLE JELLY

131 g fresh green apple, cut into small cubes
86 g water
15 g invert sugar
35 g sugar
7 g pectin NH
126 g green apple purée
17 g yuzu purée
2 g dill
Total weight: 419 g

Cook the apples, water, and invert sugar at 40°C, then stir in the sugar-pectin mixture. Boil for 30 seconds, remove from the heat, then add the purées and chopped dill. Pour 135 g into a 22 x 11 x 1 cm frame, then freeze.

3. CHOCOLATE PUFFED RICE

120 g milk chocolate
100 g puffed rice
50 g orange confit, cut in small cubes
Total weight: 270 g

Melt the chocolate, then stir in the other ingredients. Pour into a 22 x 11 x 1 cm pan. Press down with a spoon to level. Freeze before use.

4. PÈRE MAGLOIRE MASCARPONE CHANTILLY

280 g cream (1)
94 g trehalose
6 g gelatin powder
30 g water
186 g mascarpone
654 g cream (2)
60 g Père Magloire® calvados 60%
Total weight: 1 310 g

Heat the cream (1) with the trehalose, then stir in the gelatin, which has been softened in water. Add the mascarpone, cream (2), and Père Magloire® calvados. Mix, then refrigerate overnight.

5. MATCHA & WHITE CHOCOLATE CREAM

175 g white chocolate
25 g matcha tea powder
500 g cream (1)
500 g cream (2)
Total weight: 1 200 g

Melt the chocolate with the tea. Heat the cream (1) to 70°C, then stir into the mixture. Add the cream (2), mix, then refrigerate overnight.

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6. REVERSE ASSEMBLY

In a 22 x 11 cm frame, place the first green sponge at the bottom.

Whip the **Père Magloire®** mascarpone chantilly and pipe a first layer onto the sponge.

Remove the green apple jelly from the mold and place on the chantilly.

Pipe a second layer of **Père Magloire®** mascarpone chantilly, then cover with the second green sponge.

Place the chocolate puffed rice.

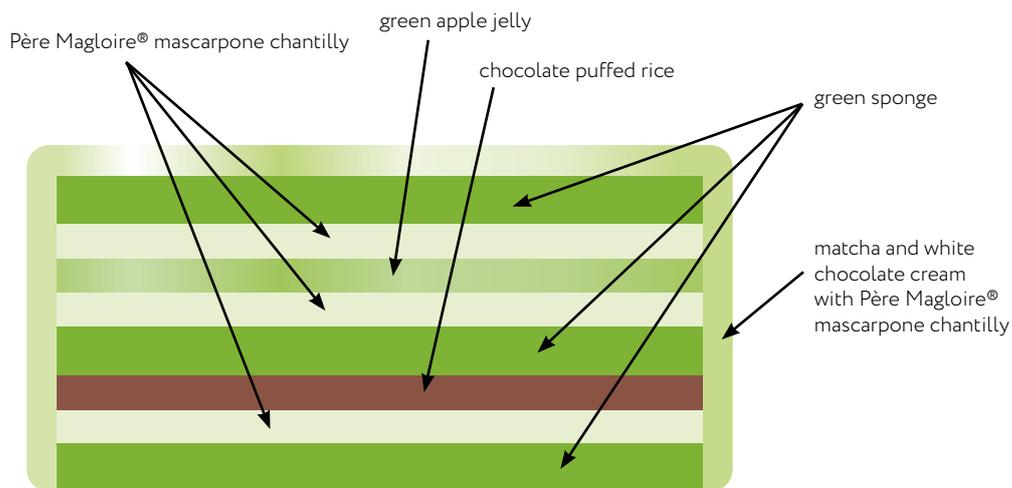
Pipe a third layer of **Père Magloire®** mascarpone chantilly, then cover with the last green sponge.

Freeze, then unmold.

Whip the matcha and white chocolate cream and pipe it over the entire surface of the entremets.

Do the same with the **Père Magloire®** mascarpone chantilly.

Using a serrated knife, spread the cream and chantilly over the entremets to create a graphic green and white pattern.



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