



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

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RED FINGER

INDIVIDUAL VEGAN FINGER WITH BLOOD ORANGE & STRAWBERRIES

Recipe for 24 pieces

1. ALMOND VEGAN MOUSSE

- 300 g 50% almond paste
- 730 g vegetable cream
- 25 g caster sugar
- 10 g pectin (X58)
- Total weight after reduction: 1 000 g

Soften the almond paste in the microwave. Heat the cream and bring it to a simmer with the sugar-pectin mixture. Combine the two mixtures and blend. Chill overnight. Emulsify.

2. VEGAN ALMOND SPONGE

- 450 g water
- 20 g potato starch
- 2 g xanthan gum
- 190 g caster sugar
- 150 g T45 flour
- 400 g roasted almond powder
- Total weight: 1 200 g

Whisk together the water and potato starch. Gradually add the sugar, xanthan gum and then the dry ingredients. Bake on a Flexipan baking sheet to 170°C for 14 minutes.

3. STRAWBERRY AND BLOOD ORANGE CONFIT

- 600 g strawberry purée
- 215 g blood orange purée
- 140 g sugar
- 20 g NH pectin
- 15 g Cointreau® 60%
- Total weight: 1 000 g

Bring the purées to a simmer, then stir in the sugar-pectin mixture. Bring to a simmer again. Blend. Add the Cointreau®, then blend again.

4. ASSEMBLY

Pour the strawberry and blood orange confit into the finger-shaped molds. Pipe in the almond vegan mousse and top with the vegan almond sponge.

