



RÉMY COINTREAU

GASTRONOMIE



THE SYMPHONY

PISTACHIO, STRAWBERRY AND KIRSCH
ENTREMETS



THE CHEF

Original creation by
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Recipe for about 3 entremets (18 cm in diameter), serving 18 people

Composition: pistachio crisp, strawberry sponge, strawberry confit, kirsch pistachio cream, neutral glaze.

1. PISTACHIO CRISP

60 g butter (1)
60 g brown sugar
60 g chopped pistachios
60 g T55 flour
60 g almond powder
50 g white chocolate
20 g butter (2)
Total weight: 370 g

In a stand mixer fitted with the paddle attachment, combine the butter (1), brown sugar, chopped pistachios, flour and almond powder to form a crumble. Bake in a convection oven at 150°C for about 15 minutes. Once out of the oven, pour the baked crumble over the white chocolate and butter (2). Mix thoroughly and spoon 100 g into 16 cm diameter Flexipan disc molds. Set aside in the freezer.

2. STRAWBERRY SPONGE

160 g egg whites
175 g caster sugar
50 g almond powder
80 g T55 flour
150 g frozen strawberries
Total weight: 615 g

In a mixer fitted with the whisk attachment, beat the egg whites with the sugar until stiff peaks form. Add the sifted dry ingredients and the strawberries (chopped and heated in the microwave). Spoon 180 g of the batter into each of the three 16-cm rings. Bake in a convection oven at 160°C for about 16 minutes. Let cool in the rings.

3. STRAWBERRY CONFIT

240 g strawberry purée
240 g frozen strawberries
100 g caster sugar
10 g pectin NH325
1 g citric acid solution
Total weight: 591 g

In a saucepan, gently heat the strawberry purée and frozen strawberries. Add the mixture of sugar and pectin. Bring to a boil. Remove from the heat, add the citric acid solution, blend briefly, and set aside for assembly. Pour 120 g into each ring mold over the strawberry sponge. Freeze. Set the rest aside to make small dots in plastic-wrapped rings when assembling upside down.

4. KIRSCH PISTACHIO CREAM

190 g whole milk
40 g egg yolks
40 g caster sugar
20 g corn starch
1 vanilla pod
20 g butter
120 g pistachio paste
49 g gelatin mass
60 g egg whites
60 g glucose
60 g inverted sugar
240 g whipped cream
40 g Jacobert® Sélection Commerce Spirit 45%
Total weight: 939 g

In a saucepan, make a pastry cream using the milk, egg yolks,

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sugar, corn starch and vanilla pod. Add the butter, followed by the pistachio paste and gelatin mass. Blend everything together and cool to 30°C.

Make a cold meringue: beat the egg whites, glucose and inverted sugar with an electric mixer, then fold into the first mixture. Finally, fold in the whipped cream and **Jacobert® Sélection Commerce Spirit**. Use immediately in the assembly.

5. UPSIDE-DOWN ASSEMBLY

Using 18-cm-diameter rings, pipe small dots of strawberry confit, then freeze.

Pipe the **kirsch** pistachio cream, place the frozen strawberry confit disc on top, then add the strawberry sponge.

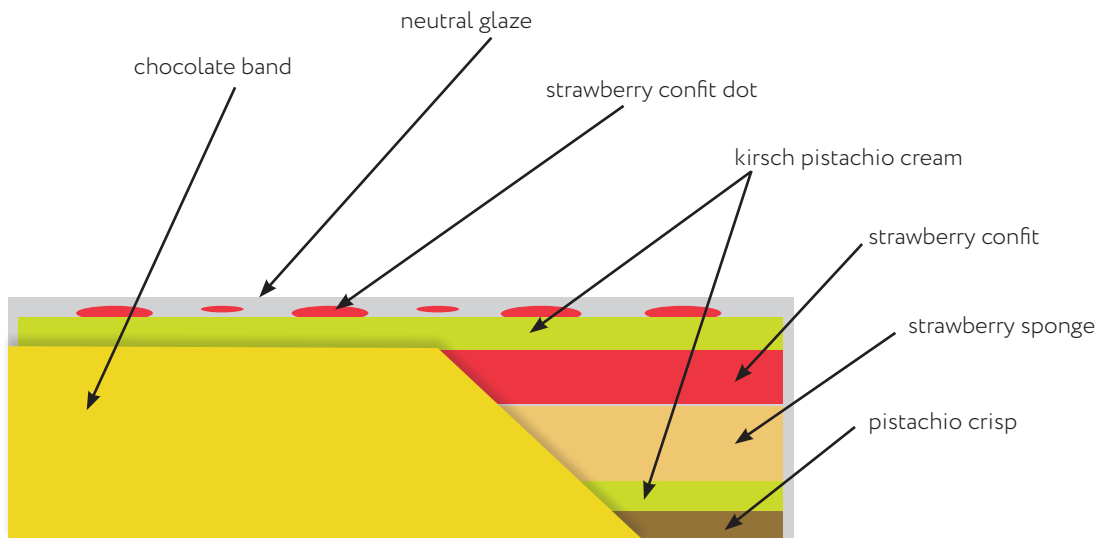
Cover with the remaining **kirsch** pistachio cream.

Top with the pistachio crisp.

Freeze.

Unmold, glaze with neutral glaze, then wrap each dessert in a chocolate band.

Garnish with a few fresh strawberries and pistachios.



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