



# RÉMY COINTREAU

GASTRONOMIE



## BLACK SESAME



THE CHEFS

Original creation by  
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World Pastry Champions 2019,  
Malaysia



Recipe for 10 pieces

### 1. BLACK SESAME ICE CREAM

1 139 g milk  
60 g milk powder (0% fat)  
157 g sugar  
140 g glucose atomise  
45 g inverted sugar  
304 g whipping cream  
9 g ice cream stabiliser  
146 g black sesame paste  
Total weight: 2 000 g

Cook the mixture to 85°C, emulsify with black sesame paste. Cool down the mixture to 4°C, preserve in the chiller overnight for maturation.

### 2. BLACK SESAME FINANCIER

79 g almond powder  
157 g icing sugar  
58 g flour  
254 g egg white  
47 g inverted sugar  
51 g sugar  
53 g black sesame paste  
32 g butter  
19 g cooking oil  
Total weight: 750 g

Sift together almond powder, icing sugar and flour.

Prepare a medium peak French meringue : in a robot-cup, beat the egg white and incorporate the sugars.

Fold in dry ingredients.

Mix together black sesame paste, melted butter and oil, then incorporate the meringue.

With a pastry bag, pour 85 g of this preparation in an cercle of oval form. Bake to 160°C - fan 3 - vent in - for 12 minutes.

### 3. BLACK SESAME CROUSTILLANT

2 vanilla beans  
26.5 g black sesame paste  
12 g cocoa butter  
0.5 g sea salt  
68 g white chocolate couverture 35%  
68 g Feuilletine  
Total weight: 175 g

Mix vanilla, black sesame paste, melted cocoa butter, melted couverture and salt, then fold in Feuilletine. Spread 40 g per circle, on the financier and press to compact.

### 4. RASPBERRY COULIS

231 g Ponthier raspberry puree  
116 g Ponthier strawberry puree  
40 g dextrose  
61 g glucose atomise  
9 g sugar  
5 g NH pectin  
38 g gelatin mass  
Total weight: 495 g

In a saucepan, heat up purees together until 45°C. Gradually add dextrose, glucose, then sugar and NH pectin mixed together. Continue to cook the mixture until it reaches 46 Brix. Add the gelatin mass. Using a pastry bag, spread 20 g per circle, on the croustillant.

### 5. ST-RÉMY® PARFAIT

98 g condensed milk  
10 g butter  
39 g glucose syrup  
39 g milk  
0.5 g salt  
78.5 g egg yolk

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- 9 g gelatin mass
- 185 g whipped cream
- 1/2 orange zest
- 41 g St-Rémy® brandy 60%
- Total weight: 969 g

In a saucepan, cook a Crème Anglaise with condensed milk, butter, glucose syrup, milk, salt and egg yolk together until 83°C, then add gelatin mass. Sift. Pour over the mixing bowl and whip up with a whisk attachment. Fold in whipped cream, orange zest and St-Rémy® brandy. Fill the top of the circle (80 g).

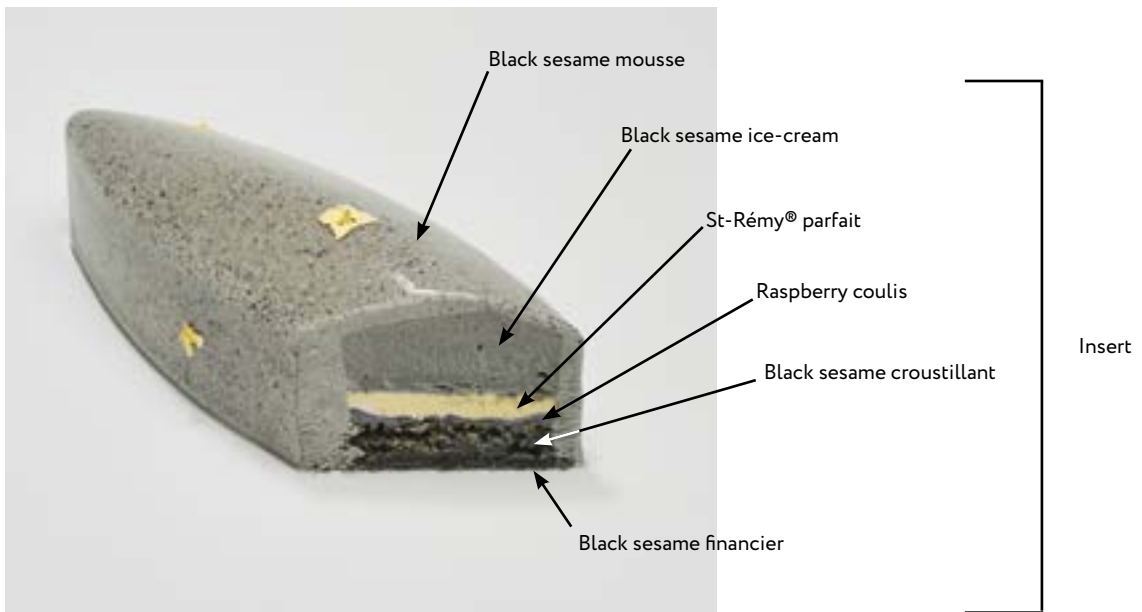
## 6. BLACK SESAME MOUSSE

- 357 g whipping cream (1)
- 784 g whipping cream (2)
- 321 g white chocolate couverture 35%
- 196 g Italian meringue
- 96 g St-Rémy® brandy 60%
- 128 g gelatin mass
- 118 g black sesame paste
- Total weight: 2 000 g

Blend whipping cream (1), melted couverture, melted gelatin mass and black sesame paste. Fold with Italian meringue, whipping cream (2) and St-Rémy® brandy.

## 7. ASSEMBLY

Spray on the sides with mottled grey decor.  
 Pour black sesame mousse into the bottom (160 g per mold) and cover the sides using a small-spoon.  
 Place the frozen insert.  
 After freezing, unmold and cover with neutral glaze.



In the video, Rémy Martin® cognac is replaced by St-Rémy® brandy.

