



RÉMY COINTREAU

GASTRONOMIE



TIRAMISU ONLY FOR ME



THE CHEF

Original creation by
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Recipe for 1 frame, 60 x 40 cm

1. SPÉCULOOS SHORTBREAD

520 g of home-baked Speculoos
180 g of home-baked shortbread
240 g 44% selection milk chocolate

Mix the speculoos, shortbread and melted chocolate. Spread into 60 x 40 cm sheet.

2. SPONGE WITHOUT FLOUR

640 g of almond powder 50%
80 g of almond powder 100%
80 g of soluble coffee
1080 g of egg whites
575 g of sugar
830 g of egg yolks

Whisk the egg whites with sugar. Mix the coffee with the egg yolks and add this mixture to the meringue. Incorporate the sieved powders. Spread on 4 sheets of 60 x 40 cm, 750/820 g per sheet. Bake to 180°C for 15 minutes.

3. RÉMY MARTIN® SOAKING SYRUP

150 g of fresh cream without sugar (35% fat)
150 g of water
150 g of syrup
40 g of unsweetened condensed milk
40 g of coffee extract
50 g of Rémy Martin® cognac 50%

Bring the ingredients to the boil, except brandy. Off the heat, add Rémy Martin® cognac after boiling (below 76°C). Use directly.

4. VANILLA-MASCAROPONE CREAM

400 g of fresh whole milk
60 g of trimoline
60 g of glucose
300 g of selection white chocolate
375 g of unsweetened fresh cream (35% fat) (1)
500 g of mascarpone
1 half vanilla pod
3 g of vanilla extract
85 g of gelatine mass (14 g of gelatine powder + 71 g of water)
660 g of unsweetened fresh cream (40% fat) (2)

Prepare the day before.

Heat the milk with glucose, trimoline and vanilla. Bring to the boil, pour on the mascarpone, white chocolate and gelatine mass and mix. Add the vanilla extract and cold cream (1). Leave to brew for 24 hours. Beat the vanilla cream to the beater and add the cream (2), previously whisked.

5. RÉMY MARTIN® COFFEE CREAM

480 g of unsweetened fresh cream (35% fat) (1)
140 g roasted coffee beans

Leave to brew for 24 hours in advance.

190 g of unsweetened fresh cream (35% fat) (2)
6 g of soluble coffee
20 g of glucose
20 g of trimoline
250 g of Venezuela milk chocolate (45% fat)
50 g of Rémy Martin® cognac 50%

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Heat the cream (2) with the glucose, the trimoline and the soluble coffee. Leave to cool and add the Rémy Martin® cognac. Pour on the chocolate in 3 steps to prepare a ganache. Pass the coffee cream (1) through a chinois, pour this mixture on the ganache and mix. Leave to brew for 24 hours. Beat this mixture very slightly to the beater.

6. ASSEMBLY AND FINISHING

Start by placing the speculoos shortbread and alternate layers of sponge soaked in Rémy Martin® syrup, vanilla-mascarpone cream (850 g per layer) and coffee cream (450 g per layer). Decorate with chantilly and sprinkle with cocoa.

