



RÉMY COINTREAU

GASTRONOMIE



ORIGINAL ST-RÉMY



THE CHEF

Original creation by
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Recipe for 20 half-spheres, ø 7 cm.

Composition: hazelnut dacquoise, caramelized hazelnuts, fruits macerated in **St-Rémy® Brandy**, **St-Rémy® bavaoise**, milk and dark chocolates mousse, dark mirror chocolate glaze.

1. HAZELNUT DACQUOISE

210 g egg whites
80 g caster sugar
100 g almond powder
100 g icing sugar
30 g flour
Total weight: 520 g

Beat the egg whites, then add the caster sugar. Incorporate the hazelnut powder, icing sugar and flour. Spread on a 33 cm Flexipan® square frame, 2 cm high. Bake in a convection oven at 170°C for about 12 to 14 minutes.

2. CARAMELIZED HAZELNUTS

65 g caster sugar
30 g water
150 g white hazelnuts
5 g cocoa butter
Total weight: 250 g

In a saucepan, heat the caster sugar and water to 120°C. Add the white hazelnuts, sand by stirring until caramelized. At the end, add the cocoa butter to separate the hazelnuts. Coarsely chop. Store in a dry place.

3. FRUITS MACERATED IN ST-RÉMY®

120 g water
60 g caster sugar
50 g prunes cubes
50 g dry apricot cubes
30 g golden grapes
40 g **St-Rémy® Brandy** 60%
Total weight: 350 g



Bring the water and caster sugar to the boil in a saucepan. Add the fruit cubes and **St-Rémy® Brandy**. Leave to macerate for 6 hours in the fridge.

4. ST-RÉMY® BAVAROISE

90 g milk
25 g egg yolks
30 g caster sugar
21 g gelatin mass (3 g gelatin powder 200 blooms and 18 g water)
30 g **St-Rémy® Brandy** 60%.
150 g whipped cream
Total weight: 346 g

Make a custard with the milk, egg yolks and caster sugar cooked to 85°C. Remove from the heat, stir in the gelatin and allow to cool. Add the **St-Rémy® brandy** and finally the whipped cream.

5. MILK AND DARK CHOCOLATES MOUSSE

60 g egg yolks
100 g syrup to 30°B
21 g gelatin mass (3 g gelatin powder 200 blooms and 18 g water)
450 g whipped cream
150 g dark couverture chocolate 70%
75 g milk couverture chocolate 36%
Total weight: 856 g

Make a sabayon with the egg yolks and syrup poached at 85°C, then beat with a mixer fitted with a whisk attachment until completely chilled. Add the melted gelatin mass. Stir some of the whipped cream into the chocolates, melted at 40°C. Stir in the sabayon, then the remaining whipped cream. Serve immediately.

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6. DARK MIRROR CHOCOLATE GLAZE

150 g water
 300 g caster sugar
 300 g glucose
 200 g sweetened condensed milk
 150 g gelatin mass (21 g gelatin powder 200 blooms and 129 g water)
 250 g dark couverture chocolate 64%
 Total weight: 1350 g

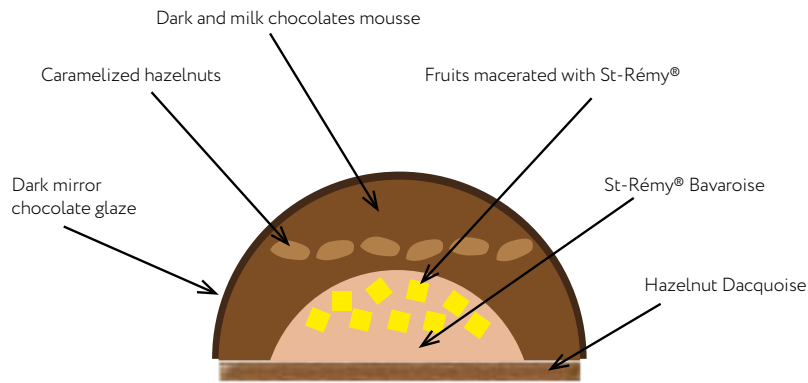
The previous day: In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour the mixture over the condensed milk, gelatin mass and the chocolate. Mix. Refrigerate overnight. Next day, heat glaze to 32°C. Mix before using.

7. ASSEMBLY & FINISHING

Drain the cubes and spread about 15 g on the bottom of a ø 4 cm Flexipan® dome mould.

Pour about 15 g of bavaroise over the fruit macerated with St-Rémy® and freeze.

In a ø 7 cm Flexipan® dome, poach 40 g chocolate mousse, sprinkle with caramelized hazelnuts, place the St-Rémy® bavaroise insert and hazelnut dacquoise base. Freeze. Unmould and cover with dark chocolate mirror glaze. Decorate with gold leaf and chocolate feathers.



COINTREAU

RÉMY MARTIN
 COGNAC FINE CHAMPAGNE

MOUNT GAY
 Barbados Rum 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
 ISLAY DRY GIN

METAXA

"Iles du Vent"

Jacobsen

Pisic
 MAGLOIRE

Griottines
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