



RÉMY COINTREAU

GASTRONOMIE



CAPPUCCINO TART



THE CHEFS

Original creation by
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Recipe for 2 tarts

1. SWEET DOUGH

247 g T55 flour
126 g butter
2,2 g salt
63 g icing sugar
63 g almond powder
53 g eggs
Total weight: 554,2 g

Sand the dry ingredients together. Add the eggs and mix until just combined. Roll out the pastry to a thickness of 2.5/3 mm between two sheets of greaseproof paper. Set aside in the freezer.

2. TROCADERO COFFEE SPONGE

27 g egg whites (1)
64 g sugar

68 g almond powder
0,5 g salt
18 g ground coffee
36 g egg yolks
82 g egg whites (2)
9 g liquid coffee extract
18 g cream 35%
15 g trimoline
35 g T55 flour T55
1,8 g baking powder
57 g butter
Total weight: 431,3 g

Whisk together the almond powder, salt and coffee powder, then fold in the egg whites (2) and egg yolks, and finally the coffee extract mixture, cream and trimoline. Mix well, then add the sifted flour-baking powder mixture.

Melt the butter at 40/50°C and pour over the mixture. Whip the egg whites (1) until frothy with the sugar. Gently fold into the previous mixture.

Pour the mixture into a 15 cm circle.

Bake at 170°C for 15 minutes.

3. ST-RÉMY® COFFEE SOAKING SYRUP

67 g water
13 g sugar
53 g espresso coffee
11 g St-Rémy® brandy 60%
Total weight: 144 g

Bring the water and sugar to the boil. Add the cold coffee, then the St Rémy® brandy.

4. COFFEE CAPPUCCINO CREAM (CREME BRULEE STYLE)

360 g cream 35%
13 g liquid coffee extract
86 g egg yolks
36 g sugar
2,4 g gelatin 200 blooms
Total weight: 497,4 g

Bring the cream to the boil, add the coffee extract and half the sugar. Mix the remaining sugar with the egg yolks and fold into the mixture. Cook at 85°C. Strain the cream over the gelatine and blend. Use at a temperature of 30°C.

5. ST-RÉMY® WHIPPED COFFEE GANACHE

49 g cream (35% fat) (1)
13 g coffee beans
7 g glucose syrup
1,3 g gelatin 200 blooms
2 g liquid coffee extract
28 g white chocolate
80 g cream (35% fat) (2)
13 g St-Rémy® brandy 60%.
Total weight: 193,3 g

Prepare an infusion: bring the cream (1) to the boil, then add the ground coffee. Leave to infuse for 20 minutes. Filter the liquid, weigh and adjust to original weight. Reheat the liquid with the glucose, gelatine and liquid coffee extract to 65/70°C. Pour over the white chocolate. Blend, add the cold cream (2) and St-Rémy® brandy and leave to cool for 12 hours in the refrigerator at between 1 and 4°C.

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COINTREAU





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6. WHITE CHOCOLATE SPRAY

100 g white chocolate 45%
100 g cocoa butter
Total weight: 200 g

Mix the ingredients. Spray on at 40°C.

7. EGG GILDING

40 g egg yolks
10 g cream (35% fat)
Total weight: 50 g

Mix the ingredients together and strain before use.

8. ASSEMBLY & FINISHING

250 g sweet dough
100 g Trocadero coffee sponge
50 g **St-Rémy®** coffee soaking syrup
225 g coffee cappuccino cream
200 + 50 g **St-Rémy®** coffee whipped ganache
100 g white chocolate spray
S.Q. neutral glaze (+ 10% water)

Step 1: Cut 2.5 cm wide strips and discs of sweet dough using a circle slightly smaller than that of the tart. Line 16 cm diameter discs. Bake at 155°C for 15 to 20 minutes. Apply the gilding and bake for a further 3/5 minutes.

Step 2: Apply a thin layer of **St-Rémy®** Coffee Cappuccino Cream to the base of the tart, then place the sponge disc upside down. Soak the biscuit in the **St-Rémy®** coffee syrup. Fill with the coffee cappuccino cream up to the edge of the tart. Leave to set in the fridge at 3°C.

Step 3: Whip the ganache. Poach 200 g per 15 cm circle. Use the air gun to form undulations and small spoons to create holes on the surface. Freeze.

Step 4: Heat the white chocolate spray to 40°C. Spray a very thin layer onto the disc of ganache, then cover with hot neutral icing. Place the ganache disc on top of the tart.

Step 5: Decorate with the leftover coffee cappuccino cream and **St-Rémy®** coffee whipped ganache.

