



RÉMY COINTREAU

GASTRONOMIE

AMARETTO



AMARETTI LOG

THE CHEF

Original creation by
Jean-Michel PERRUCHON,
M.O.F. Pastry,
Bellouet Conseil School, Paris, France

Recipe for 3 logs for approx. 6 people each

1. RECONSTITUTED SHORTBREAD

35 g high fat butter
35 g caster sugar
35 g ground almonds
35 g flour
60 g white chocolate
20 g cocoa butter
Total weight: 180 g

Using the paddle attachment, mix all the ingredients except the white chocolate. Make crumble by passing the resulting dough through a coarse sieve and then cook in a fan oven at 160°C for about 15 minutes, leave to cool. Mix the crumble with the melted white chocolate and cocoa butter at 30°C, then spread in a stainless steel frame 50 cm long and 7 cm wide. Refrigerate until assembly.

2. HAZELNUT SPONGE

120 g egg whites
40 g caster sugar
110 g icing sugar
100 g whole ground hazelnuts
30 g flour
Total weight: 400 g

Using the whisk attachment, whip the egg whites and caster sugar to a meringue, incorporate the icing sugar, hazelnuts and flour sifted together. Pour into a stainless steel frame 50 cm long and 7 cm wide. Bake at 160°C for about 15 minutes. Keep in the frame until assembly.

3. MORELLO CHERRY COMPOTE WITH COINTREAU® GRIOTTINES®

350 g Morello cherry purée
55 g caster sugar
15 g potato starch
42 g gelatine (6 g of 200 bloom gelatine powder and 36 g water)
50 g Cointreau® Griottines® 15% vol.
Total weight: 512 g



Heat the Morello cherry purée in a saucepan to 50°C, add the sugar and potato starch mixed together. Bring to the boil, add the recombined gelatine and the Cointreau® Griottines®. Allow to cool slightly and then pour onto the hazelnut sponge in the frame. Place in the freezer.

4. ALMOND MILK CREAM

150 g full-fat milk
150 ml whipping cream
60 g 50% almond paste
60 g egg yolks
75 g caster sugar
70 g gelatine (10 g of 200 bloom gelatine powder and 60 g water)
30 g RÉMY COINTREAU GASTRONOMIE Amaretto 60% vol.
390 g whipped cream
Total weight: 985 g

Bring the milk, cream and almond paste to the boil in a saucepan. Add to the egg yolks and sugar beaten until foamy. Cook to 85°C, cool rapidly to 4°C, add the RÉMY COINTREAU GASTRONOMIE Amaretto and incorporate the gelatine. Lastly, fold in the whipped cream. Set aside for assembly.

5. RED MIRROR CHOCOLATE ICING

150 g water
300 g glucose
300 g caster sugar
200 g sweetened condensed milk
140 g gelatine (20 g of 200 bloom gelatine powder and 120 g water)
300 g "Zéphyr" white chocolate
12 g fat-soluble red food colouring
Total weight: 1402 g

In a saucepan, heat the water, caster sugar and glucose to 103°C, pour over the condensed milk and the gelatine, and then the over the white chocolate and red food colouring. Blend and then chill. The following day, heat the icing to 40°C and let cool to 30/35°C before use.

.../...

COINTREAU



MOUNT GAY®
Est. 1703 Barbados Rum

ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



jacobert®

Père
MAGLOIRE®

6. ASSEMBLY

In a 50 cm long and 8 cm wide log mould, pipe 700 g of almond milk cream, add the hazelnut sponge and Morello cherry and Cointreau® Griottines® compote insert. Add another 200 g of cream and finish with the reconstituted shortbread. Place in the freezer. Unmould the log, glaze with the red mirror chocolate icing, decorate with chocolate, raspberries and blackcurrants.

