



RÉMY COINTREAU

GASTRONOMIE



LOG: PURE CHOCOLADE



THE CHEF

Original creation by
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Pastry Chef & Chocolate maker



Recipe for 4 logs

1. CHOCOLATE ROLLED BISCUIT

664 g egg whites
468 g sugar (1)
312 g egg yolks
80 g sugar (2)
224 g flour
112 g potato starch
112 g Callebaut CP cocoa powder

Beat the egg whites with sugar (1). Beat the egg yolks with sugar (2). Sieve the flour, potato starch and cocoa powder, then mix with the whipped egg yolks. Add with a spatula the whipped eggs. Spread the dough on 4 baking sheets (60 x 40 cm), covered with baking paper. Cook to 180°C for 8 minutes.

2. RASPBERRY JAM

1 kg Les vergers Boiron raspberry puree
40 g Les vergers Boiron lemon puree
600 g sugar
80 ml Jacobert® Raspberry spirit drink 50% vol.

Cook the fruit purees with sugar to 105°C. Leave to cool before adding the Jacobert® Raspberry spirit drink.

3. CHOCOLATE CREAM

1,192 l whole milk
1,232 l Debic cream (35% fat)
440 g egg yolks
308 g sugar
828 g Callebaut Madagascar origin dark chocolate 67%

Boil milk with cream. Beat the egg yolks with sugar. Mix together, place over the heat and make a custard (85°C). Pour through a strainer onto the chocolate and pass in mixer. Leave to cool overnight to 5°C.

4. PRALIN FEUILLETINE

408 g Cacao Barry Pralin Feuilletine™
42 g Callebaut CB cocoa butter
70 g Callebaut milk chocolate 823NV

Mix the Pralin Feuilletine with cocoa butter and milk chocolate, melted previously.

5. CHOCOLATE MOUSSE

764 ml whole milk
136 g inverted sugar
2,012 kg Callebaut Madagascar origin dark chocolate 67%
1,220 l Debic Duo

Heat the milk and inverted sugar to 35°C. Pour the melted chocolate (45°C) and emulsify. Add with a spatula the whipped Debic Duo.

6. GLAZE WITH CHOCOLATE

100 g powdered gelatin
500 ml water (1)
1 l water (2)
1,2 kg sugar
1,2 kg glucose
2 l de Debic cream (35% fat)
2,6 kg Callebaut chocolate 70/30

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Dissolve the powdered gelatin in the water (1). Add the water (2), sugar and glucose in the cream, then heat to 103°C. Pout onto the chocolate and add the gelatinous mass. Emulsify.

7. ASSEMBLY

Spread the raspberry jam on the chocolate biscuit. Spread the cooled chocolate cream and sprinkle with Pralin Feuilletine. Roll the biscuit, press firmly and freeze. Half fill the log mould with chocolate mousse. Press the frozen rolled biscuit and finish with the rest of chocolate mousse. Freeze again before placing on rack and cover with glaze.

8. FINISHING

Crystallize the dark cocoa butter. Rub a thin layer of colorant on PVC sheet with a sprayer. When the layer is half-solidified, place on top a round mask. Spread the crystallized dark chocolate. Remove the mask and let chocolate harden still. Place the sheet between 2 plates, return and let still crystallize overnight in the fridge to 15°C. Apply a Christmas decoration.

