



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

LEMON FLOWER



THE CHEF

Original creation by
Nicolas PIEROT,
International Pastry Chef
Consultant



1. SHORTBREAD

200 g fractionated butter (82% fat)
100 g icing sugar
100 g fine almond powder
4 g cinnamon powder
400 g flour T65
3 g salt
83 g eggs

In a mixer bowl, crumble the butter into small cubes with the powders. When there is no more butter residue, add the eggs. Mix gently until smooth. Refrigerate in a film for 12 hours. Spread out to 2 mm thick and cut. Cook at 150°C. Cover with Mycryo® cocoa butter.

2. GILDING

150 g cream
120 g egg yolks

Mix the ingredients. Sprinkle over the shortbread and place again in the oven at 150°C. Set aside dry.

3. VANILLA SPONGE

247 g milk
90 g butter (82% fat)
52 g honey
10 g Prova liquid vanilla
102 g egg yolks
156 g eggs
126 g flour T45
65 g saccharose
44 g Trehalose
231 g egg whites

Boil milk, butter, honey and liquid vanilla. In a bowl, combine the egg yolks, whole eggs, sifted flour, saccharose and Trehalose.

Pour in the boiling liquid. Heat everything in a saucepan to thicken without boiling. Mix. Stir in the whipped whites.

Spread 1 050 g on each of the 2 40 x 60 cm silicone edge plates. Bake at 170°C for about 14 minutes in a ventilated oven on a lined baking sheet. Once out of the oven, turn on a baking sheet and leave in the refrigerator without removing the silicone mould. Two hours later, unmould.

4. AMARETTO WHIPPED GANACHE

783 g cream (35% fat) (1)
17 g gelatin powder 200 blooms
101 g water (for gelatin)
559 g Felchlin Edelweiss white chocolate 36%
1 957 g cream (35% fat) (2)
84 g Rémy Cointreau Gastronomie Amaretto 60%

Heat the cream (1) and add the hydrated gelatin. Pour over the chocolate and mix. Add the cream (2), Amaretto and mix again. Set aside at 4°C for 12 hours before use.

5. CHEESE CAKE

765 g Elle et Vire cheese cake
225 g Trehalose
36 g flour T45
180 g eggs
27 g egg yolks
54 g cream
15 g Rémy Cointreau Gastronomie Amaretto 60%

Mix ingredients in a robot cutter until smooth. Mould and bake at 120°C for 20 to 25 minutes. Let cool, then freeze. Set aside in the freezer.

.../...

COINTREAU

ST-RÉMY
Small text below: DISTILLATION CORDON ROUGE

MOUNT GAY
Barbados Rum
EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
Small Cointreau logo below

jacobert®

Père
MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

6. YELLOW LEMON SYRUP

560 g water
50 g saccharose
250 g glucose
2,5 g xanthan gum
Lemon zest
60 g fresh lime juice
Yellow lemon colour in SQ

Bring the water and saccharose to 80°C, add the glucose and set aside at 4°C. When the syrup is cold, add the xanthan gum and mix to dissolve it properly. Finish by adding the finely chopped lemon zest, fresh lime juice and the colour. Pour into a silicone mould. Freeze and set aside.

7. CARRAGEENAN GEL

630 g water
270 g saccharose
12 g Kappa carrageenan

In a saucepan, bring the ingredients to a boil. Skim if necessary. Cover the half-spheres in 2 times. Refrigerate for thawing.

8. ASSEMBLY & FINISHING

14 g shortbread per mould
-> 9 moulds ø 7 cm, briochette silicone mould
(Gober réf. 488)
Gilding
Amaretto whipped ganache with a pastry bag fitted with a plain tip into 10 mm ø
17 g cheese cake per mould
-> 10 moulds ø 5 cm, briochette silicone mould
Vanilla sponge cut in 4 cm ø round
5 g Speculoos paste (Lotus)
8 g yellow lemon syrup in 2.5 cm ø half-spheres silicone moulds
3 g carrageenan gel
Decor: Thyme, lemon, sugar snow decor

