



RÉMY COINTREAU

GASTRONOMIE

Père
MAGLOIRE®

APPLE BLOSSOM

THE CHEF

Original creation by
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Recipe for 20 pieces

1. SABLE SUGAR DOUGH

266,7 g butter
166,7 g icing sugar
55,6 g almond powder
1,1 g salt
88,9 g eggs
444,4 g flour T55

Sand together butter, icing sugar, flour T55, almond powder and salt. Add the eggs and mix well all together. Rest the dough in the fridge. Lamine in 3 mm. Bake at 155°C.

2. JOCONDE SPONGE

105 g egg whites
125 g sugar (A)
125 g almond powder
40 g flour
2 g corn starch
1,3 g salt
180 g eggs
25 g sugar (B)
22,5 g butter

Whisk egg whites with sugar (A) till stiff peak. On a separate bowl, whisk eggs with the sugar (B). Pour the mix of eggs-sugar over the mix of egg whites-sugar. Add the mix of flour, corn starch and salt already sifted. Stirr delicatly with a maryse. Finish by the melted butter at 70°C. Bake at 165°C for 8 + 8 minutes and check.

3. FLAMBED APPLE VANILLA MARMALADE

750 g Fuji apples
37,5 g calvados Père Magloire®
15 g sugar
7,5 g vanilla
7,5 g lemon puree
2,8 g green apple puree

Cut the apples into diced 1,5 cm. Cook them with all the rest. Deglaze and flambe with calvados Père Magloire®. Cool down before use it.



4. GREEN APPLE CONFIT

240 g green apple puree
140 g fresh green apples (diced 1 cm)
40 g sugar
5,6 g gelatin 200 blooms

Cut green apples into diced. Heat 1/4 of the puree with the sugar and gelatin. Add the rest of the puree and pour the green apple diced.

5. CALVADOS PERE MAGLOIRE® BAVAROISE

44,5 g cream
44,5 g milk
28,2 g egg yolk
31,8 g sugar
4,4 g gelatin 200 blooms
22,7 g calvados Père Magloire®
250 g whipped cream

Cook at 85°C cream, milk, yolk and sugar. Strain it and add the gelatin. Cool it down at 28°C. Add the calvados Père Magloire® and finish by the soft whipping cream (10/12°C).

6. CALVADOS PERE MAGLOIRE® CHANTILLY

695,5 g cream
695,7 g sugar
98,6 g gelatin
371 g calvados Père Magloire®

Heat 1/4 of the cream with sugar and gelatin. Add the rest of the cream and calvados Père Magloire®, and blend all together. Rest overnight in the fridge before whip it.

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7. LIGHT PURPLE SPRAY

200 g cocoa butter
200 g white chocolate
White colorant powder (for chocolate)
Red colorant powder (for chocolate)
Blue colorant powder (for chocolate)

Melt all together and blend it. Strain the mix before storage.
Before to spraying, heat at 40°C.

8. ASSEMBLY

Make the confit, pour 15 g in the silicone dome and leave in the fridge. Make the **calvados Père Magloire®** bavaroise and pour 15 g over the confit. Freeze it. Unmold domes and pipe the **calvados Père Magloire®** chantilly with St Honoré piping tip to get flower shape. Freeze it and spray it. For the bottom part, bake at 155°C the tart shell on a silicone mold 6 cm diameter. Arrange in the tart shell some flambéed apple and press the sponge on it. Finally, place on the tart shell the flower shape and decorate with a touch of silver leaf.

