



RÉMY COINTREAU

GASTRONOMIE



2022 CAKETAIL Contest Sweet Caketail



Corentin LONNOY
Anouck FRANSOLET
(Le comptoir de l'eau vive)



CHESTNUT MOUSSE WITH ST-RÉMY® BRANDY, SWEET TUILE, FRESH MANDARIN & PRUNE AND ST-RÉMY® BRANDY ICE CREAM

1. CRUNCHY TUILE

100 g flour
100 g sugar
100 g egg whites
100 g softened butter

Mix everything with a whisk. Let set in a cool place. On a silicone baking mat, form long strips of thin dough. Bake in a hot oven at 170°C for 10 minutes. Out of the oven, shape the tuile around a cylinder. Let cool.

2. CHESTNUT CREAM

400 g chestnut paste (Aubenas Imbert)
100 g Debic cream (40% fat)
8 g St-Rémy® brandy 60%
200 g whipped cream 9/10e

Mix the chestnut paste with the liquid cream and St-Rémy® brandy with Thermomix. Beat the second proportion of liquid cream to consistency. Mix the two preparations gently. Reserve in pastry bag with a smooth tip.

3. MANDARIN JELLY

500 g mandarin puree
50 g sugar
8 g agar agar

Mix the ingredients together and boil everything. Remove in a plate and let set in a cool place. Mix everything with Thermomix and set aside in a pipette.

4. PRUNE & ST-RÉMY® BRANDY ICE CREAM

500 ml milk
500 ml cream
155 g egg yolks
200 g sugar
200 g dry prunes
St-Rémy® brandy 60%

Heat the St-Rémy® brandy at the level of prunes. Film the hot preparation and let macerate overnight. Beat the egg yolks and sugar. Heat milk and cream. To boiling, pour the sweet yolks into the hot liquid and cook at 85°C. Pour into a Pacojet bowl and let cool. Before put the ice through the Pacojet, add the macerated and cooled prunes, about 200 g per 500 g of ice cream. Put through the Pacojet twice.

5. SESAME PRALIN & ROASTED HAZELNUTS

120 g roasted hazelnuts
120 g sesame seeds
160 g sugar

Make a blond caramel. Add the dried fruits and let cool. Crush everything. Set aside in a dry place.

6. MANDARINS

1 mandarin per person

Peel the supremes of the mandarin. Keep cool.

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7. PRESENTATION

In the center of the plate, arrange the tuile.
Draw a line of mandarin jelly.
Poach the chestnut cream.
Poach the mandarin jelly again.
Arrange mandarin supremes.
Decorate with flower petals.
Grate Callebaut chocolate 70-30-38 8.
Arrange some pralin on the ice cream.
Put the ice cream through the Pacojet.
Make a quenelle and place it on the pralin.

Cocktail: HORACIO

1. COCKTAIL

2 cl St-Rémy® XO
9 cl Ruffus
2 cl sugar syrup

Pour the St-Rémy® XO into a fluted champagne glass, complete with the Ruffus.

2. FOAM

1 cl mirabelle plum
1 cl sugar syrup
1.5 cl mandarin
2 cl egg white

Put the ingredients together in a shaker and mix with a small blender for milk foam, until consistency. Gently pour the foam onto the surface of the fluted champagne glass.

3. DECOR

At the last minute, grate Callebaut chocolate 70-30-38 on the foam.