



RÉMY COINTREAU

GASTRONOMIE



CENTAUR'MACAROON

THE CHEF

Original creation by Antoine
SANTOS,
Ecole Criollo,
Tokyo, Japan

Recipe for approximately 100 small macaroons



1. MACAROON MIXTURE

310 g ground almonds
275 g icing sugar
110 g egg whites
250 g castor sugar
85 g water
110 g egg whites
Q.S. coffee extract

Sift the almonds and icing sugar into a mixing bowl and add the egg whites to make a paste. Make a syrup with the sugar and the water and cook to 118°C. When the syrup is at 115°C, whisk very quickly the egg whites. When the syrup is at 118°C, pour over the egg whites and whisk for one minute. Allow to whisk at a moderate speed until for 2 minutes until the mixture is at approximately 40°C. Add the meringue in three stages and the coffee extract, the first stage on the mixer and the following two stages by hand with a scraper. Spray a baking tray and place a sulfurised paper. Pipe the macaroons of approximately 3 cm in diameter. Allow to dry for 20 minutes before cooking in a fan forced oven at 160-165°C for approximately 10 minutes.

2. RÉMY MARTIN® COGNAC AND CARAMEL FILLING

280 g castor sugar
45 g glucose
160 g cream
2 g salt
220 g butter
45 g Rémy Martin® cognac 50%

Heat to 70°C the butter, the salt and the cream. Make a dry caramel with the sugar and the glucose and add gradually the heated cream. Heat the mix to 110°C. Cool over ice until at 50°C and mix with a blender until smooth. Add the Rémy Martin® cognac and place in the refrigerator.

3. ASSEMBLY

Pipe the Rémy Martin® cognac and caramel filling in the centre of each macaroon and join together.