



RÉMY COINTREAU

GASTRONOMIE



BELLE HELENE PEAR WITH ST-RÉMY®



THE CHEF

Original creation by
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International Pastry Chef
Consultant



1. ST-RÉMY® POACHED PEAR

1 liter of water
400 g saccharose
3 g ascorbic acid
381 g St-Rémy® brandy 60%
300 g pear (Nashi)

Make a syrup with water, saccharose and ascorbic acid. Cool and add St-Rémy® brandy. At the last moment, slice the pears with a mandolin (2 mm), place them in a bag with the syrup and vacuum seal. Place in the refrigerator at 4°C.

2. COCOA SOFT BISCUIT

250 g flour T45
50 g cocoa powder
10 g baking powder
170 g milk
166 g grape seed oil
300 g egg yolks
6 g salt
480 g egg whites
290 g saccharose

Sift the flour, cocoa powder and baking powder. Mix the milk and grape seed oil. In a mixer bowl, pour the egg yolks, salt and froth with a whisk. In a second bowl, pour the egg whites, saccharose and make a white meringue. Gently add the frothy egg yolks to the white meringue. With a spatula, add the powders. Soften the milk-oil mixture with a small amount of frothy mass. Finish the mixture.

Pour over a Teflon sheet, placed on a baking sheet.

Spread with a bent pallet. Bake in a ventilated oven for 6 to 8 minutes. Check cooking.

Place the second Teflon sheet on top of the biscuit and turn it over on the rack during cooling time.

3. COCOA SHORTBREAD

600 g fractionated butter (82% fat)
240 g icing sugar
900 g flour T65
90 g cocoa powder
6 g Fleur de sel
90 g eggs

In a mixer bowl, sand the butter into small cubes, the icing sugar, the cocoa powder, the crushed Fleur de sel and the flour. Once there is no more butter residue, add the eggs. Knead until smooth. Set aside in a film in the refrigerator for 12 hours. Spread to 3 mm and cut out as needed.

Cook at 150°C for 20 minutes.

Cover the product with Mycryo cocoa butter.

4. DARK CHOCOLATE GANACHE

900 g cream (35% fat)
150 g inverted sugar
570 g Maracaibo dark chocolate 65%

Bring the cream and inverted sugar to 80°C. Pour over the chocolate and mix. Let crystallize 24 hours at 17°C.

5. ST-RÉMY® PEAR CONFIT

1 116 g pear puree
231 g saccharose
21 g pectin NH
18 g lemon juice
57 g St-Rémy® brandy 60%
21 g gelatin powder 200 blooms
126 g water (for gelatin)

In a saucepan, bring the puree to 40/50°C. Add gradually the saccharose-pectin mixture. Bring to a boil. Stir in the previously hydrated gelatin, then the lemon juice. Refrigerate at 4°C. Cream with a whisk before adding St-Rémy® brandy. Use immediately.

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COINTREAU

ST-RÉMY®
DISTILLATION FRANÇAISE DEPUIS 1765

MOUNT GAY
Barbados Rum
EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

Jacobsen®

Père
MAGLOIRE®



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6. VANILLA MASCARPONE CREAM

1 500 g cream (35% fat)
150 g saccharose
13,5 g gelatin powder 200 blooms
81 g water (for gelatin)
5 vanilla pods
250 g mascarpone 41,5%

Melt the gelatin in water. Bring the cream, saccharose and scraped vanilla pods to a boil. Pour over the mascarpone and gelatin. Mix and strain. Set aside 12 h at 4°C. Whip and pipe.

7. ASSEMBLY

20 g cocoa shortbread
[pear-shaped mould, ø 7 cm]
12 g cocoa biscuit
[pear-shaped mould, ø 7 cm]
12 g dark ganache 65%
15 g vanilla mascarpone cream
10 g St-Rémy® pear confit
4 g St-Rémy® poached pear
Chocolate decor
Pear decor

