



RÉMY COINTREAU

GASTRONOMIE



FESTIVE VERRINE



THE CHEF

Original creation by
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Recipe for around twenty 120 ml verrines (5.5 cm in diameter and 8 cm high)

1. CHESTNUT FONDANT SPONGE

30 g softened butter
35 g caster sugar
1 g vanilla powder
80 g chestnut paste
20 g 50% almond paste
50 g whole eggs
15 g whole milk
30 g flour
1,5 g baking powder

Beat the butter with the caster sugar, vanilla, chestnut paste and almond paste. Gradually mix in the egg and the milk. Fold in the flour and baking powder. Spread in a 5 mm layer in a small frame or on a Silpat® sheet. Bake in a convection oven at 200°C for around 10 minutes, making sure that it remains soft and fluffy. When cooled use a cutter to make discs the same diameter as the verrines.

2. LYCHEE AND CHESTNUT COMPOTE WITH ST-RÉMY® BRANDY

80 g lychee pulp
200 g diced lychees in syrup
80 g caster sugar
6 g NH pectin
235 g chopped chestnuts in syrup
30 g St-Rémy® brandy 60%
21 g gelatine mass*

In a saucepan, heat the lychee pulp, diced lychees and sugar mixed with NH pectin over a high heat. Add the chopped chestnuts and heat for another 2 minutes. Add the gelatine mass and St-Rémy® brandy. Refrigerate. Whilst the compote is cooling, stir it with a rubber spatula to stop it from jellifying completely – you are aiming for a slightly runnier consistency.

3. LIGHT VANILLA CREAM WITH ST-RÉMY® BRANDY

160 g whipping cream (35% fat)
100 g whole milk
2 slices and deseeded vanilla pods
90 g egg yolks
150 g caster sugar
49 g gelatine mass*
55 g St-Rémy® brandy 60%
810 g whipped cream

In a saucepan, bring the whipping cream and whole milk to the boil and let the split and scraped vanilla pods infuse in the mixture. Strain. Gently cream the egg yolks and the caster sugar, then add the hot vanilla infusion and heat to 85°C. Add the gelatine mass, sieve using a fine strainer and blend. Cool the mixture to 40/45°C, then add the St-Rémy® brandy and gently fold in the smooth whipped cream. Set aside for assembly.

4. ST-RÉMY® SOAKING SYRUP

50 g 30° Baumé syrup
30 g water
30 g St-Rémy® brandy 60%

Mix all the ingredients together.

5. CHESTNUT AND CARAMEL SAUCE

1 vanilla pod
80 g caster sugar
250 g whipping cream
90 g chestnut cream
14 g gelatine mass*

In a saucepan, heat the caster sugar with the split and scraped vanilla pod to form a dry, amber caramel. Deglaze with the

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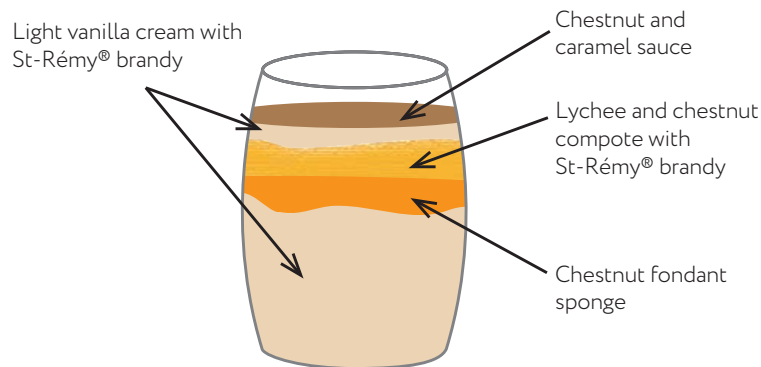
boiling whipping cream. Heat the caramel sauce to 102°C, then add the chestnut cream and the gelatine. Strain and set aside.

6. ASSEMBLY AND FINISHING

Insert around 20 g of light vanilla cream with **St-Rémy®** brandy into each verrine. On top, place a disc of about 9 g of fondant sponge soaked in a little **St-Rémy®** syrup. Then add around 30 g of lychee and chestnut compote. Pipe a little more (around 10 g) light vanilla cream with **St-Rémy®** brandy on top, and place the verrines in the refrigerator. Top each verrine with about 15

g of chestnut and caramel sauce. Garnish with a small chestnut in syrup, a sprig of fresh rosemary and milk chocolate and gold leaf decorations.

* Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.



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