



RÉMY COINTREAU

GASTRONOMIE

METAXA®

RASPBERRY IN A BLACK DRESS



THE CHEF

Original creation by Babis Polykateros,
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Pastry, ice cream and chocolate consultant

Recipe for 10 desserts weighing about 100 g each

1. METAXA® CHOCOLATE ICE CREAM

80 g sugar
30 g cocoa (22/24%)
31 g inulin
20 g glucose powder
4 g ice cream stabilizer
640 g 3.5% milk
175 g 70% chocolate
20 g Metaxa® 60%

Total fat = 9,7%

Sugars = 19,3%

Total solids = 42,2%

In a bowl, mix all the dry ingredients: sugar, cocoa, inulin, glucose, and stabilizer. In a saucepan, heat the milk to 45°C. Stir in the dry ingredients and bring to 82°C. Remove from heat, add the chocolate, and stir. Finally, stir in the Metaxa®. Mix well again. Let rest for about 20 minutes. Cover with plastic wrap, pressing it directly against the surface. Let set for at least 8 hours, or 24 hours for best results. Mix well. Place the mixture in an ice cream maker to turn it into ice cream.

2. METAXA® RASPBERRY COMPOTE

60 g sugar
10 g inulin
1 g NH 325 pectin
200 g raspberries
33 g glucose syrup
2 g lemon juice
10 g Metaxa® 60%

Mix the dry ingredients with the pectin. In a saucepan, heat the raspberries with the glucose syrup and lemon juice. Combine the two mixtures and boil for 2 minutes. Stir in the Metaxa®. Pour into small round silicone molds. Freeze.

3. CHOCOLATE COATINGS

DARK

500 g 60% dark chocolate
70 g grapeseed oil

RED

500 g 33% white chocolate
70 g grapeseed oil
5 g red powdered food coloring

WHITE

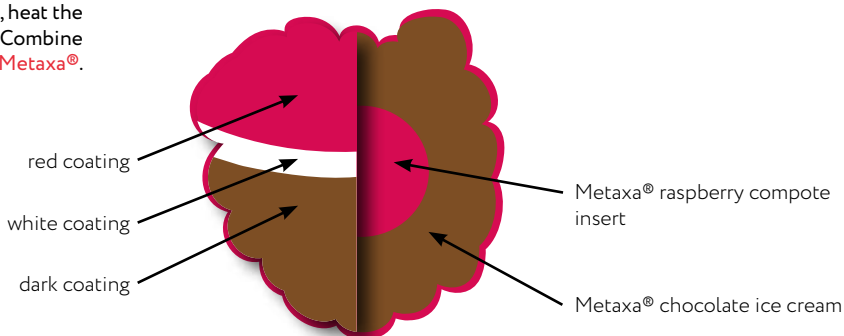
500 g 33% white chocolate
70 g grapeseed oil

For each coating, melt the chocolate and mix it thoroughly with the oil and food coloring according to the desired color. Use at a temperature of 45°C.

4. ASSEMBLY AND FINISHING

In a special raspberry-shaped mold, pour in the Metaxa® chocolate ice cream, place the Metaxa® raspberry compote filling inside, and top with more ice cream. Freeze using the quick-freeze setting.

Apply the chocolate coatings to the frozen raspberry, one layer at a time: first the red, then the white, and finally the black.



AI MODIFIED

COINTREAU

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Bourbon Rum
EST. 1703

ST-RÉMY
TRIPLE DRY GIN

PORT
CHARLOTTE

THE BOTANIST
TRIPLE DRY GIN

METAXA®

"Iles du Vent"

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