RÉMY COINTREAU

GASTRONOMIE

jacobert®



BLACK FOREST LOG

THE CHEF

Original creation by Damien Pichon,
Pastry Chef – Creator of Sweet Experiences
Founder of My Cherry Lab
Paris – France & International

Recipe for 5 strips (54 x 8 x 6 cm)

1. MARIGNY CHOCOLATE BISCUIT

100 g flour T55
100 g potato starch
110 g cocoa powder *
480 g caster sugar
500 g egg whites
480 g egg yolks
220 g butter

Sift the dry ingredients*. Beat the egg whites with the caster sugar until stiff peaks form. Gently fold in the egg yolks using a rubber spatula. Fold in the dry ingredients, then the melted butter. Spread 1,000 g per baking sheet (2 sheets total).
Baking: 170°C for 12 minutes.

2. CHOCOLATE CRUNCH WITH FLEUR DE SEL

180 g flour T55
45 g potato starch
45 g cocoa powder
145 g hazelnut powder
9 g salt
225 g caster sugar
225 g butter
270 g 70% dark chocolate

Mix all the ingredients except the chocolate to form a crumble. Bake at 150°C for 15 minutes. While still warm, mix in the dark chocolate. Spread 1,100 g over the Marigny biscuit.

3. CHERRY CREAM

630 g sour cherry purée
315 g raspberry purée
70 g lime purée
40 g potato starch
100 g caster sugar
190 g egg yolks
365 g butter
60 g Jacobert Kirsch 48%
50 g gelatin mass

Heat the fruit purées. Whisk the egg yolks with the caster sugar and potato starch until pale. Pour the hot liquid over the egg yolk mixture. Make a pastry cream. Add the butter, gelatin, and Jacobert Kirsch. Let cool. Pipe 300 g per strip.

4. LIME AND RED FRUIT CONFIT

150 g raspberry purée
100 g sour cherry purée
50 g lime juice (1)
50 g glucose syrup
60 g caster sugar (1)
7 g pectin NH
25 g caster sugar (2)
30 g lime juice (2)

Melt the purées with the lime juice (1), glucose syrup, and caster sugar (1). Heat to 45°C, then add the mixture of caster sugar (2) and pectin. Bring to a boil before blending with the lime juice (2).

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5. DARK CHOCOLATE MOUSSE

1 000 g whole milk
50 g invert sugar
90 g gelatin mass
1 550 g 64% dark chocolate
375 g almond-hazelnut praline
1 850 g cream

Heat the milk and invert sugar. Pour over the chocolate. Add the gelatin mixture and the praline. When the mixture reaches 40°C, fold in the whipped cream.

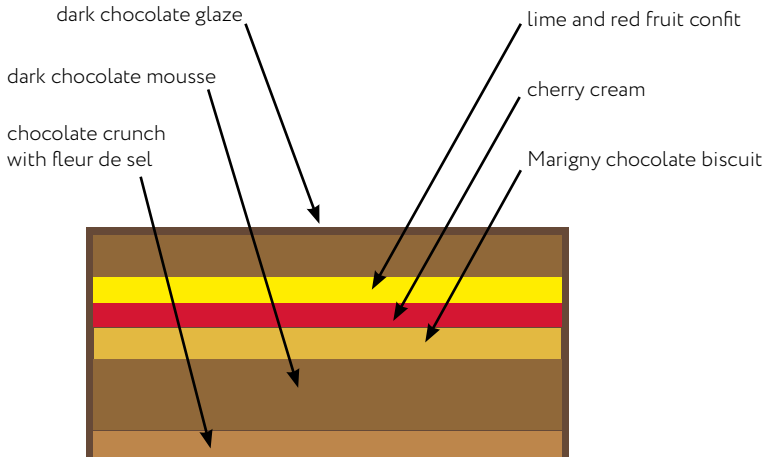
6. DARK CHOCOLATE GLAZE

150 g cream
100 g glucose syrup
300 g water
180 g caster sugar
5 g pectin NH
550 g dark chocolate
S.Q. red food coloring

Heat the glucose syrup, cream, water, and food coloring to 40°C. Stir in the caster sugar and pectin. Bring to a boil and pour over the couverture. Blend, then use at 60°C.

7. ASSEMBLY & FINISHING

Place the chocolate crunch at the bottom of the mold.
Pour in the chocolate mousse until it reaches halfway up the mold.
Place the Marigny chocolate biscuit on top.
Add the filling (cherry cream + lime and red fruit confit).
Cover with the remaining chocolate mousse. Freeze the entire assembly.
Glaze at 60°C with the dark chocolate glaze.
Garnish with whipped cream, a few cherries, and chocolate pieces, as desired.



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