RÉMY COINTREAU
GASTRONOMIE

Père MAGLOIRE®

APPLE CHARLOTTE

APPLE & ROOIBOS DESSERT



THE CHEF

Original creation by Lili Zhang
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théATRE, Beijing, China



Recipe for 4 desserts, each 12.5 cm in diameter

1. ROOIBOS GANACHE

500 g cream (1)
20 g rooibos powder
175 g milk chocolate
500 g cream (2)
Total weight: 1 195 g

Bring the cream (1) and rooibos to a boil. Stir in the chocolate, then the cream (2). Blend. Let it sit in the refrigerator overnight.

2. PÈRE MAGLOIRE® MASCARPONE WHIPPED CREAM

280 g cream (1)
94 g trehalose
6 g gelatin powder
30 g water
186 g mascarpone
654 g cream (2)
60 g Père Magloire® Calvados 60%
Total weight: 1 310 g

Cook the cream (1) and trehalose, then stir in the gelatin and mascarpone. Blend. Add the cream (2) and Père Magloire® Calvados. Refrigerate overnight.

3. PÈRE MAGLOIRE® CARAMEL APPLE

1 080 g fresh apples
3 vanilla pods
60 g sugar (1)
90 g sugar (2)
45 g butter
25 g lemon juice
5 g cinnamon powder
30 g Père Magloire® Calvados 60%
Total weight: 1 338 g

Cut the apples into small cubes, about 1/1.5 cm. Mix with the lemon juice, sugar (2), and cinnamon.
Make a dry caramel with the sugar (1), then stir in the softened butter and vanilla pods.
Finally, add the diced apple mixture.
When the apples become tender, add the Père Magloire® Calvados, then refrigerate.

4. RED VELVET BISCUIT

210 g sugar (1)
210 g low-gluten flour
12 g baking powder
42 g fermented red rice powder (Hong Qu Mi)
21 g cocoa powder
222 g water
147 g sunflower oil
149 g egg yolk
298 g egg white
149 g sugar (2)
10 g lemon juice
8 g Fleur de sel
Total weight: 1 478 g

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Beat the egg whites with the sugar (2) and lemon juice. Beat the egg yolks with the sunflower oil until emulsified, then add the water and the sifted dry ingredients. Fold in the beaten egg whites, mix well, then pour onto a baking sheet. Bake in a conventional oven at 165°C (top and bottom heat) for 38 minutes.

5. ASSEMBLY

Cut the biscuit into circles with diameters of 13 and 10 cm.
Whip the Père Magloire® mascarpone whipped cream, then pipe a layer onto the 13-cm biscuit.
Spread a layer of Père Magloire® caramelized apples about 2 cm thick.
Pipe another layer of Père Magloire® mascarpone whipped cream over the apples, then cover with the 10-cm biscuit.
Whip the rooibos chocolate ganache, then spread it around the charlotte.
Sprinkle red rice powder on the sides.
Garnish with a slice of dried apple, a mini apple, and a few cubes of caramelized apples.

