RÉMY COINTREAU

GASTRONOMIE

COINTREAU

«ENTREMETS» KING PIE

APRICOT CARAMEL KING PIE



THE CHEFS

Original creation by
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Recipe for 4 cakes, each 16 cm in diameter

1. CARAMEL MOUSSE

80 g 40% cream (1)
480 g milk
2 vanilla beans
16 g gelatin powder
80 g water
800 g Gold chocolate
1 050 g 40% cream (2)

Bring the cream (1), milk, and vanilla beans to a boil. Add the gelatin mixture and let it dissolve. Pour over the chocolate and emulsify using an immersion blender. Let cool to 25°C, then gently fold in the lightly whipped cream (2).

2. APRICOT COMPOTE

125 g sugar
8 g NH pectin
300 g apricot purée
20 g fresh lemon juice
1 vanilla bean
250 g apricot halves
38 g Cointreau® 60%

Mix the sugar with the pectin. Bring the apricot purée, lemon juice, vanilla bean and apricot pieces to a boil. When the mixture reaches about 60°C, add the sugar-pectin mixture. Boil for a few minutes. When the mixture reaches 40°C, stir in the Cointreau®. Pour 200 g of the compote into each 14-cm-diameter ring mold. Freeze.

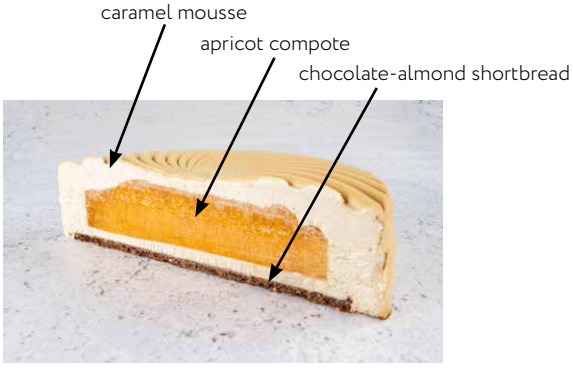
3. CHOCOLATE-ALMOND SHORTBREAD

124 g butter for laminating
112 g flour
124 g almond powder
124 g brown sugar
2 g salt
12 g cocoa powder

Mix all the ingredients until you have a smooth shortbread dough. Let it firm up in the refrigerator. Roll out the dough between two sheets of parchment paper to a thickness of 2 mm, then cut out 14-cm-diameter discs. Set aside in the refrigerator. Bake at 185°C for 15 minutes. Once cooled, dust both sides with cocoa butter.

4. ASSEMBLY & FINISHING

Fill the molds one-third full with caramel mousse.
Place a frozen disc of apricot compote in the center.
Top with the chocolate-almond shortbread bases.
Set aside in the freezer.
Unmold the entremets and place them on a cooling rack.
Then spray them with a mixture of caramel chocolate and cocoa butter (1:1).



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