RÉMY COINTREAU

GASTRONOMIE

ST-RÉMY

THE QUARTET

GIANDUJA, ALMOND, COFFEE AND HAZELNUT ENTREMETS



THE CHEF

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Recipe for 1 frame measuring 28 x 35 x 4.5 cm in height

Ingredients: almond-hazelnut crumble, pecan dacquoise, St-Rémy® coffee cream, St-Rémy® gianduja mousse.

1. ALMOND-HAZELNUT CRUMBLE

100 g hazelnut powder
100 g dried butter
100 g brown sugar
100 g T55 flour
100 g chopped hazelnuts
80 g chopped almonds
Total weight: 580 g

Using a mixer fitted with the dough hook, mix the ingredients together until a dough forms. Pass the dough through a sieve, then freeze for 30 minutes.
Crumble it again and spread it out on a sheet of Fiberpain. Bake in a convection oven at 160°C for about 20 minutes. Let cool and set aside for assembly.
Using a mixer fitted with the paddle attachment, gently mix the crumble to break it up and achieve an even texture.

2. PECAN DACQUOISE

300 g egg whites
160 g caster sugar
130 g almond powder
120 g hazelnut powder
220 g icing sugar
60 g flour
250 g roasted pecans
Total weight: 1 240 g

Using a mixer fitted with the whisk attachment, beat the egg whites with the icing sugar until stiff peaks form. Meanwhile, sift all the dry ingredients together, then fold them into the beaten egg whites. Finish by folding in the roasted, chopped pecans. Spread the mixture into a 28 x 35 x 4 cm (height) baking pan. Bake in a convection oven at 170°C for about 14 minutes. Remove from the oven, let cool, and set aside in the pan in the freezer for the coffee cream.

3. ST-RÉMY® COFFEE CREAM

750 g 35% whipping cream
45 g coffee beans
150 g caster sugar
180 g egg yolks
42 g gelatin mass
(6 g 200-bloom gelatin powder and 36 g water)
30 g St-Rémy® 60%
Total weight: 1 197 g

Roast the coffee beans in a convection oven at 150°C for about 10 minutes. Crack them open as soon as they come out of the oven, then let them steep in whipping cream for about 30 minutes. Strain the infusion through a fine-mesh sieve and top up to the original weight of 750 g. Make a custard at 85°C using the egg yolks beaten with the sugar. Add the melted gelatin mass and the St-Rémy®, then blend. Pour over the pecan dacquoise and freeze. Set aside for later assembly.

4. ST-RÉMY® GIANDUJA MOUSSE

300 g gianduja
100 g hazelnut paste
200 g whole milk
35 g gelatin mass
(5 g 200-bloom gelatin powder and 30 g water)
700 g whipped cream
50 g St-Rémy® 60%
Total weight: 1 385 g

Mix the melted gianduja with the hazelnut paste. Add the warm milk (50°C) along with the melted gelatin mass and the St-Rémy®. Then fold in the whipped cream at 35°C. Set aside for assembly.

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5. ASSEMBLY & FINISHING

Assemble the entremets upside down on a guitar sheet.
Take a frame measuring 28 x 35 x 4 cm (height), and spread the almond-hazelnut crumble evenly over the entire surface.
Pour the St-Rémy® gianduja mousse on top, and smooth it out evenly using an offset spatula.
Remove the dacquoise and St-Rémy® coffee cream insert from the frame and place it on top. Press down lightly and evenly.
Freeze the entire assembly.
Take the frame, turn it over, and spread the remaining almond-hazelnut crumble on top.
Using a spray gun, spray a mixture of 50% dark couverture chocolate and 50% cocoa butter.
Then cut and decorate with chocolate shavings on the sides and a little Codineige on top.

