RÉMY COINTREAU

GASTRONOMIE

ST-RÉMY



THE CHEF

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SOUTHERN TARTLET

VEGAN TARTLET WITH ALMONDS, APRICOTS AND VERBENA

Recipe for a 60 x 40 cm frame

1. VEGAN ALMOND SPONGE

450 water
20 g potato starch
2 g xanthan gum
190 g sugar
150 g flour T45
400 g roasted almond powder
Total weight: 1 212 g

Mix the water with the potato starch until smooth. Add the xanthan gum, then the dry ingredients. Bake on a Flexipan baking sheet at 170°C for 14 minutes.

2. APRICOT AND VERBENA CONFIT

750 g apricot purée
70 g sugar
43 g cornstarch
35 g verbena sugar (homemade)*
102 g gelatin mass
30 g St-Rémy® brandy 60%
Total weight: 1 030 g

* Making verbena sugar:
250 g dry verbena
250 g caster sugar
Blend and store in a dry place.

Bring the purée to a boil with the sugar and cornstarch. Add the verbena sugar, gelatin mass and St-Rémy® brandy. Blend and pour into a pebble-shaped mold. Freeze.

3. ALMOND VEGETABLE MOUSSE

300 g 50% almond paste
730 g vegetable cream
25 g caster sugar
10 g pectin
Total weight after reduction: 1 065 g

Soften the almond paste in the microwave. Heat the cream and bring it to a simmer with the sugar-pectin mixture. Combine the two mixtures and blend. Chill overnight, then emulsify.

4. ASSEMBLY

Poach the almond vegetable mousse, then top it off with the vegan almond sponge.
Place apricot and verbena confit insert on top.
Garnish with slivered almonds arranged around the edge.

