



RÉMY COINTREAU

GASTRONOMIE



FESTIVE VERRINES

THE CHEF

Original creation by
Frédéric BOURSE
Consultant Pastry Chef
L'atelier del Gusto, Bergamo, Italy

Recipe for around twenty 120 ml verrines (5.5 cm in diameter and 8 cm high)

1. CHESTNUT FONDANT SPONGE

- 30 g softened butter
- 35 g caster sugar
- 1 g vanilla powder
- 80 g chestnut paste
- 20 g 50% almond paste
- 50 g whole eggs
- 15 g whole milk
- 30 g flour
- 1,5 g baking powder

Beat the butter with the caster sugar, vanilla, chestnut paste and almond paste. Gradually mix in the egg and the milk. Fold in the flour and baking powder. Spread in a 5 mm layer in a small frame or on a Silpat® sheet. Bake in a convection oven at 200°C for around 10 minutes, making sure that it remains soft and fluffy. When cooled use a cutter to make discs the same diameter as the verrines.

2. LYCHEE AND CHESTNUT COMPOTE WITH RÉMY MARTIN® COGNAC

- 80 g lychee pulp
- 200 g diced lychees in syrup
- 80 g caster sugar
- 6 g NH pectin
- 235 g chopped chestnuts in syrup
- 30 g Rémy Martin® cognac 50%
- 21 g gelatine mass*

In a saucepan, heat the lychee pulp, diced lychees and sugar mixed with NH pectin over a high heat. Add the chopped chestnuts and heat for another 2 minutes. Add the gelatine mass and Rémy Martin® cognac. Refrigerate. Whilst the compote is cooling, stir it with a rubber spatula to stop it from jellifying completely – you are aiming for a slightly runnier consistency.

3. LIGHT VANILLA CREAM WITH RÉMY MARTIN® COGNAC

- 160 g whipping cream (35% fat)
- 100 g whole milk
- 2 slices and deseeded vanilla pods
- 90 g egg yolks
- 150 g caster sugar
- 49 g gelatine mass*
- 55 g Rémy Martin® cognac 50%
- 810 g whipped cream

In a saucepan, bring the whipping cream and whole milk to the boil and let the split and scraped vanilla pods infuse in the mixture. Strain. Gently cream the egg yolks and the caster sugar, then add the hot vanilla infusion and heat to 85°C. Add the gelatine mass, sieve using a fine strainer and blend. Cool the mixture to 40/45°C, then add the Rémy Martin® cognac and gently fold in the smooth whipped cream. Set aside for assembly.

4. RÉMY MARTIN® COGNAC SOAKING SYRUP

- 50 g 30° Baumé syrup
- 30 g water
- 30 g Rémy Martin® cognac 50%

Mix all the ingredients together.

5. CHESTNUT AND CARAMEL SAUCE

- 1 vanilla pod
- 80 g caster sugar
- 250 g whipping cream
- 90 g chestnut cream
- 14 g gelatine mass*

.../...



THE BOTANIST



METAXA®





RÉMY COINTREAU

GASTRONOMIE

In a saucepan, heat the caster sugar with the split and scraped vanilla pod to form a dry, amber caramel. Deglaze with the boiling whipping cream. Heat the caramel sauce to 102°C, then add the chestnut cream and the gelatine. Strain and set aside.

6. ASSEMBLY AND FINISHING

Insert around 20 g of light vanilla cream with Rémy Martin® cognac into each verrine. On top, place a disc of about 9 g of fondant sponge soaked in a little Rémy Martin® cognac syrup. Then add around 30 g of lychee and chestnut compote. Pipe a

little more (around 10 g) light vanilla cream with Rémy Martin® cognac on top, and place the verrines in the refrigerator. Top each verrine with about 15 g of chestnut and caramel sauce. Garnish with a small chestnut in syrup, a sprig of fresh rosemary and milk chocolate and gold leaf decorations.

° Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.

