



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY® RELIGIEUSE

THE CHIEF

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Choux paste recipe makes for 40 religieuses

1. CRUSTY PASTE (CRAQUELIN)

- 100 g butter
- 125 g brown sugar
- 125 g flour

Mix all ingredients together and spread between 2 sheets of plastic to 2 mm in thickness. Freeze and then cut into discs of 6 cm in diameter.

2. CHOUX PASTE

- 250 g milk
- 250 g water
- 10 g salt
- 20 g sugar
- 225 g butter
- 275 g flour type 55
- 450 g whole eggs

Boil the milk, water, salt, sugar and butter then remove from the heat and incorporate the sifted flour. Return the saucepan to the heat and stir with a spatula. As soon as the paste comes away from the sides, transfer the mass into the mixing bowl, fitted with the K beater. Do not over-mix the choux paste. Add the eggs that have been broken with a whisk (so they are much better incorporated into the mass). 1/3 of the eggs is incorporated all at once, then the remaining, a little at a time. If the paste is too firm, add a little hot milk, about 60 g for this recipe. The paste should make a ribbon, but it must be neither too soft nor too firm.

Pipe the choux, using a piping bag fitted with a number 9 nozzle, onto a «silpat» sheet (about 5 cm in diameter). Place on top of each choux a disc of crusty paste of 6cm in diameter. Bake in a hearth oven at 180°C or 170°C in a ventilated oven, for about 35 minutes, vent open. Be aware that in an oven too hot, the dough develops, but it cracks, which is a defect for the glaze. On the other hand, in an oven, at the temperature indicated above, the choux paste develops slowly, remains smooth and supple. Allow the paste to develop with the vent closed then open the vent to allow the moisture to escape and therefore preventing the choux paste to crack.

3. CHOCOLATE MIRROR GLAZE

- 150 g water
- 300 g glucose
- 300 g sugar
- 200 g sweetened condensed milk
- 140 g gelatine mass
(20 g 200 bloom gelatine powder and 120 g water)
- 300 g white couverture chocolate
- 5 g food colouring

In a saucepan cook together the water, sugar and glucose to 103°C, then pour onto the sweetened condensed milk and the gelatine mass then finally on the white chocolate and the food dye. Mix well and refrigerate. The next day heat the glaze to 28°C/30°C approximately and use for glazing the religieuse.

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THE BOTANIST



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4. LIGHT PASTRY CREAM (BASE)

1 L milk
200 g yolks
180 g sugar
80 g pastry cream powder
100 g butter
84 g gelatine mass
(12 g 200 bloom gelatine powder and 72 g water)
400 g whipped cream

Make a pastry cream by heating the milk in a saucepan then pouring over the mixture of egg yolks, caster sugar and pastry cream powder. Cook the mixture well for 2 minutes. Remove the mixture from heat, add the butter and mix well before cooling. Smooth out the cold cream then add the melted gelatine mass and finally the lightly whipped cream.

LIGHT ST RÉMY® CREAM

1 kg light pastry cream base
60 g St Rémy® 60% volume

ASSEMBLY AND FINISHING

Garnish the baked choux with the light St Rémy® cream.

Then place them for 10 minutes into the freezer. Glaze each of the religieuse with the brown glaze.

Fill the globe 26 moulds with the light St Rémy® cream and place into the freezer. Un-mould the creams and glaze them with the brown icing.

Place each religieuse onto a disc of coloured plastic chocolate then finish with the glazed globe cream and a point of gold leaf.

