



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 8

THE CHEF Original creation by
Marc DUCOBU,
Pâtissier



Recipe for a 60 x 40 x 4.5 cm tray, or 8 desserts for 6 people

1. FLOUR-FREE CHOCOLATE SPONGE CAKE

- 400 g almond powder
- 40 g cocoa powder
- 672 g egg whites
- 360 g caster sugar
- 520 g egg yolks
- Total weight: 1992 g

Beat the egg whites and the caster sugar with a whisk. At the same time, in another mixer, whisk the egg yolks then mix the two together, as for lady fingers. Mix with a spatula and delicately add the almond powder and cocoa powder, which have been sieved together. Spread the sponge cake on a tray and baking paper (800 g of biscuit per sheet). Cook in a fan oven at 180°C for around 7-10 minutes. On removing from the oven, take off the tray immediately and put on cooling racks. Set aside for assembly.

2. MANGO MINT COULIS

- 1 155 g mango purée
- 2 g fresh mint
- 40 g of syrup (30° Bx)
- 60 g Cointreau® 60%
- 132 g gelatin mix
(22 g gelatin powder 200 bloom and 110 g water)
- 650 g Griottines® Cointreau®
- Total weight: 2 039 g

Heat the mango purée to around 80°C and infuse the fresh mint for around 5 minutes. Remove the mint then add the melted gelatin mix and the Cointreau®. Pour everything into a Flexiplat® 60 x 40 cm baking sheet, sprinkle on the Griottines® Cointreau® and put everything in the freezer. Set aside for assembly.

3. MILK CHOCOLATE MOUSSE

- 110 g egg yolks
- 200 g of syrup (30° Bx)
- 180 g light cream (35% fat content)
- 345 g milk couverture chocolate (33%)
- 48 g gelatin mix
(8 g gelatin powder 200 bloom and 40 g water)
- 680 g whipped cream (40% fat content)
- Total weight: 1 563 g

Make a pâte à bombe with the syrup and the egg yolks. Heat the 35% light cream then add the milk couverture chocolate and make a ganache. Add the melted gelatin mix to the cold pâte à bombe then pour everything into the ganache, finishing with the whipped cream. Set aside for assembly.

4. DARK CHOCOLATE MOUSSE

- 220 g of syrup (30° Bx)
- 124 g egg yolks
- 180 g light cream (35% fat content)
- 390 g dark Madagascar couverture chocolate (67.4%)
- 590 g whipped cream (40% fat content)
- Total weight: 1 504 g

Make a pâte à bombe with the syrup and the egg yolks. Heat the 35% light cream then add the dark couverture chocolate and make a ganache. Add the pâte à bombe to the ganache, and finally the whipped cream. Set aside for assembly.

5. ASSEMBLING THE DESSERT

Assemble the dessert in reverse. On a tray and a plastic sheet, position a 60 x 40 x 4.5 cm frame mould. Spread the milk chocolate mousse, then a layer of flour-free chocolate sponge cake, a little dark chocolate mousse, the mango mint coulis,

.../...



THE BOTANIST



METAXA®





RÉMY COINTREAU

GASTRONOMIE

the rest of the chocolate mousse and finally the second layer of flour-free chocolate biscuit. Put everything in the freezer. Return the frame mold and spray with a mixture of 50% cocoa butter and 50% dark couverture chocolate. Cut the 8 desserts

for 6 people, place around chocolate flakes and decorate with snowflakes, Griottines® Cointreau®, and some drops of glaze.

NB: syrup (30° Bx): 1 litre of water and 1.35 kg caster sugar.

