



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 6

THE CHEF

Original creation by
Jean-Michel PERRUCHON
Meilleur Ouvrier de France Pâtissier,
Ecole Bellouet Conseil, Paris, France

Recipe for one 35.5 cm by 28.5 cm, 4.5 cm high rectangle for four desserts for 4 people, each one 17 cm long and 14 cm wide.large.

1. LIGHT COCOA SPONGE

255 g 50% almond paste
120 g egg yolks
105 g whole eggs
60 g butter
150 g egg whites
150 g inverted sugar
60 g flour type 55
45 g cocoa powder
Total weight: 945 g

Using the paddle attachment, beat the 50% almond paste with the egg yolks, whole eggs and butter, add the egg whites beaten with the inverted sugar and finally the sieved together flour and cocoa powder. Pour the sponge into a 35.5 cm long by 28.5 cm wide frame and bake in a convection oven at 170°C for approximately 14 to 16 minutes. Leave to cool in the frame and set aside for assembly.

2. CRUNCHY PRALINE

90 g "pur origine Ghana 40.5%" milk chocolate couverture
30 g butter
180 g hazelnut paste
60 g pailleté feuillantine wafer crunch
Total weight: 360 g

Melt the milk chocolate couverture at about 35°C in the microwave, add the butter in small cubes, then the hazelnut paste, and finally the pailleté feuillantine. Spread the crunchy praline directly onto the cooled sponge and place in the freezer. Reserve for next stage.

3. COCONUT AND PASSION FRUIT CREAM WITH COINTREAU®

120 g passion fruit purée
330 g coconut purée
40 g butter
40 g caster sugar
15 g cornflour (Maïzena®)
90 g ivory chocolate
63 g gelatine
(9 g of 200 bloom gelatine powder and 54 g water)
40 g Cointreau® 60%
Total weight: 738 g
450 g Griottines® Cointreau® to be evenly distributed over the frame after pouring.

In a saucepan, combine the fruit purées and the butter, add the caster sugar mixed with the corn starch and bring to the boil. Pour over the chopped ivory chocolate and blend. Finally, add the dissolved gelatine and the Cointreau®. Take the frame containing the light cocoa sponge and the thoroughly chilled crunchy praline. Pour the coconut and passion fruit cream mixture over the frame and evenly distribute the 450 g of Griottines® Cointreau®. Return to the freezer.

4. FOAMY MILK CHOCOLATE CREAM

120 g full-fat milk
120 g whipping cream
1 vanilla pod
120 g egg yolks
260 g "pur origine Ghana 40.5%" milk chocolate couverture
260 g whipped cream
Total weight: 880 g

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RÉMY COINTREAU

GASTRONOMIE

In a saucepan, heat the milk and the whipping cream and infuse the split, scraped vanilla bean. Remove the vanilla bean and cook the infused mixture with the egg yolks at 85°C. Pour over the milk chocolate couverture, mix thoroughly and allow to cool to 35°C. Incorporate the whipped cream.

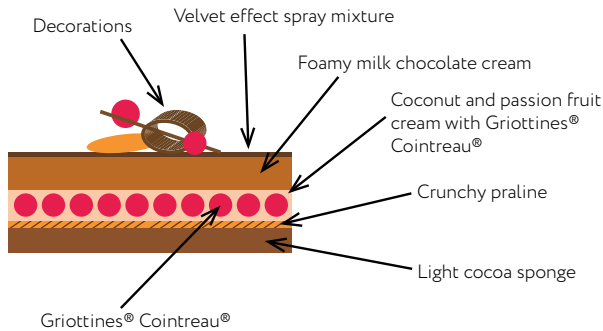
5. VELVET EFFECT SPRAY MIXTURE

200 g cocoa butter
200 g dark chocolate couverture (64% cocoa)
Total weight: 400 g

Melt together in the microwave at 35°C.

6. ASSEMBLY AND FINISHING

When the coconut and passion fruit cream with Cointreau® has completely set, cover to the top of the frame with the foamy milk chocolate cream. Place in the freezer. Smooth the frame with the rest of the foamy cream. Using the velvet effect mixture in a chocolate spray gun, coat with a velvet finish. Cut into four desserts 17 cm long and 14 cm wide. Decorate with slices of orange, passion fruit seeds, Griottines® Cointreau® and some chocolate decorations.



INDIVIDUAL SAINT SYLVESTRE n° 6

Recipe for one 35.5 cm by 28.5 cm, 4.5 cm high frame, corresponding to 21 individual desserts.

The procedure is identical.
Cut individual cakes 11 cm long by 3 cm wide.
Decorate in a similar fashion.

