



RÉMY COINTREAU

GASTRONOMIE

Père
MAGLOIRE®

THE CONQUEROR

THE CHEF

Original creation by
Thierry DUMOUCHEL
Baker, Pastry Chef, Chocolate Maker,
Garforth, United Kingdom

Layered dessert with Père Magloire® Calvados, salted caramel,
apples and flourless sponge

Recipe for 3 desserts 4.5 cm high with a diameter of 20 cm

1. FLOURLESS SPONGE

300 g 50% almond paste
285 g eggs
4 g baking powder
40 g starch
31 g oil
45 g melted butter

Heat the eggs and the almond paste and whisk in the mixer for 10 minutes. Sift the starch and baking powder together and fold into the egg-almond paste mixture using a spatula. Gently add the oil and butter, then pour into six 18 cm diameter insert moulds. Prepare six moulds of 115 g each. Bake in a fan oven at 170°C for 12 minutes. Leave to cool and turn out onto a wire rack. Refrigerate.

2. CARAMELIZED APPLES WITH PÈRE MAGLOIRE® CALVADOS

6 apples (Golden Delicious)
50 g butter
100 g sugar
60 g Père Magloire® calvados 60% vol.
4 g pectin NH
10 g sugar
200 g cooking juice from apples

Peel the apples, cut them in half, remove the core and cut each apple in 8 pieces. Place on a Silpat® sheet and dry in the oven at 170°C for 20 minutes.

Caramelize the sugar. Add the hot apples pieces, coat thoroughly in the caramel without breaking them up. Add the butter and coat the apples thoroughly off the heat. Deglaze with the Père Magloire® calvados. Drain the apples in a sieve, collecting the cooking juices. Bring the juices to the boil and add the sugar mixed with the pectin. Return to the boil.

Place the cold apples in three 16 cm diameter insert moulds and pour on the cooking juices. Set with pectin. Place the moulds in the freezer.



3. CARAMEL CREAM

185 g sugar
474 g milk
96 g egg yolks
35 g starch
9 g salt
175 g butter

Cook the sugar to a brown caramel colour. Add the hot milk and the salt. Mix the yolks and the starch and cook like a pastry cream with the caramel. Add the butter at 40°C using a hand-held blender. This will give it a creamy consistency. Pour 200 g into three 16 cm diameter insert moulds and freeze.

4. PÈRE MAGLOIRE® CALVADOS MOUSSE

300 g milk
300 g cream
120 g egg yolks
75 g sugar
84 g gelatine (or 6 sheets)
600 g cream
60 g Père Magloire® calvados 60% vol.

Make a custard with the milk, cream, egg yolks and sugar. Add the gelatine or soaked and drained gelatine sheets. Pass through a fine sieve and cool in the refrigerator. Whip the cream. Add the Père Magloire® calvados to the cold custard and fold in the cream. Use immediately for the assembly.

.../...



RÉMY COINTREAU

GASTRONOMIE

5. CARAMEL ICING

360 g sugar
300 g water
300 g UHT cream
20 g starch
10 "Silver" gelatine sheets

Soak the gelatine in cold water. Cook the sugar to 185°C and then stop cooking by adding the 300 g of hot water. Mix the cold cream and starch and bring to the boil. Gradually add the caramel and then the drained gelatine. Refrigerate. Instructions for use: Melt the glaze to 40°C and let cool to 24°C before use.

6. GLITTERING NEUTRAL ICING

262 g water
175 g neutral glaze (Belnap®)
875 g neutral Decorgel® Glamour

Bring the water and neutral glaze to the boil. Pour onto the neutral Decorgel Glamour, mix well and store in the refrigerator. Instructions for use: heat to 30°C. The icing can be coloured.

7. ASSEMBLY

Use three 20 cm diameter cake rings with a height of 4.5 cm. Line them with rhodoid. Place a sponge disc in the bottom and cover lightly with the calvados Père Magloire® mousse. Add an apple insert and cover with more calvados Père Magloire® mousse. Add another sponge disc and finish with calvados Père Magloire® mousse. Smooth the surface and place in the freezer.

Unmould the caramel creams and glaze with the caramel icing. Return to the freezer. Unmould the desserts, remove the rhodoid and glaze with as thin a layer as possible of the glittering neutral icing. Place on a cardboard base, put a caramel cream in the centre and then glaze. Make a chocolate border using a plastic sheet for the base of the dessert and decorate with an apple. Cut and glaze. Use gold leaf.

