



RÉMY COINTREAU

GASTRONOMIE

METAXA®

TOULOUSE LAUTREC

THE CHEF

Original creation by
Arnaud LARHER
Meilleur Ouvrier de France Pâtissier
Relais Desserts International



Recipe for 3 desserts 4 cm high with a diameter of 20 cm

1) RICH CHOCOLATE SPONGE MOISTENED WITH METAXA® PUNCH

213 g eggs
65 g trimoline (inverted sugar)
106 g caster sugar
65g ground almonds
104 g flour type 55
22 g cocoa powder
6 g baking powder
130 g whipping cream
70 g clarified butter
65 g dark chocolate (70%)

Using the leaf attachment, whisk the eggs, trimoline and sugar, then add the ground almonds and the powders. Add the warmed cream, heat the butter and chocolate together in water bath to 45°C and pour over the mixture. Pour 280 g into three 18 cm rings on Silpat® and cook for 14 minutes at 160°C.

METAXA® PUNCH

312 g mineral water
188 g sugar
15 g Metaxa® 60% vol.

2) DARK CHOCOLATE CREAM

212 g milk
212 g cream
100 g egg yolks
41 g sugar
1.8 g of 200 bloom gelatine powder
10.8 g water
160 g chocolate (75%)

Cook the crème anglaise mixture to 82.5°C. Add the gelatine, pour over the chopped chocolate and blend thoroughly. Pour 240 g onto the sponge in the 18 cm rings.

3) CHOCOLATE MOUSSE

70 g egg yolks
25 g sugar
160 g milk
160 g cream
450 g dark chocolate (70%)
625 g whipping cream

Cook the crème anglaise mixture to 82.5°C. Pour over the chopped chocolate, whisk and blend thoroughly, the temperature should be 42°C. Add a third of the cream, then add the rest. Immediately pour 460 g into 20 cm diameter rings.

4) DARK CHOCOLATE ICING

432 g caster sugar
180 g water

320 g whipping cream
160 g glucose
48 g trimoline (inverted sugar)

120 g cocoa powder

17 g of 200 bloom gelatine powder
88 g water

Cook the sugar and water to 120°C. Boil the cream, glucose and trimoline, then pour the sugar syrup into the cream. Add the cocoa powder, return to the boil for two or three minutes and then add the gelatine. Use the icing at 28/30°C.

5) ASSEMBLY

Line the rings with plastic film a place a PVC in each ring. Add 460 g of mousse then the frozen sponge centre and the chocolate cream. Freeze the dessert, unmould when frozen and glaze with the icing. Decorate with chocolate twigs, stars and chocolate discs.

