



RÉMY COINTREAU

GASTRONOMIE

Père
MAGLOIRE®

APPLE BLOSSOM



THE CHEF

Original creation by
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World's Best Young Pastry Chef 2011
Escape from Paris, Taipei, Taiwan

Recipe for 20 pieces



1. SABLE SUGAR DOUGH

266,7 g butter
166,7 g icing sugar
55,6 g almond powder
1,1 g salt
88,9 g eggs
444,4 g flour T55

Sand together butter, icing sugar, flour T55, almond powder and salt. Add the eggs and mix well all together. Rest the dough in the fridge. Lamine in 3 mm. Bake at 155°C.

2. JOCONDE SPONGE

105 g egg whites
125 g sugar (A)
125 g almond powder
40 g flour
2 g corn starch
1,3 g salt
180 g eggs
25 g sugar (B)
22,5 g butter

Whisk egg whites with sugar (A) till stiff peak. On a separate bowl, whisk eggs with the sugar (B). Pour the mix of eggs-sugar over the mix of egg whites-sugar. Add the mix of flour, corn starch and salt already sifted. Stir delicatly with a maryse. Finish by the melted butter at 70°C. Bake at 165°C for 8 + 8 minutes and check.

3. FLAMBED APPLE VANILLA MARMALADE

750 g Fuji apples
37,5 g calvados Père Magloire®
15 g sugar
7,5 g vanilla
7,5 g lemon puree
2,8 g green apple puree

Cut the apples into diced 1,5 cm. Cook them with all the rest. Deglaze and flambe with calvados Père Magloire®. Cool down before use it.

4. GREEN APPLE CONFIT

240 g green apple puree
140 g fresh green apples (diced 1 cm)
40 g sugar
5,6 g gelatin 200 blooms

Cut green apples into diced. Heat 1/4 of the puree with the sugar and gelatin. Add the rest of the puree and pour the green apple diced.

5. CALVADOS PERE MAGLOIRE® BAVAROISE

44,5 g cream
44,5 g milk
28,2 g egg yolk
31,8 g sugar
4,4 g gelatin 200 blooms
22,7 g calvados Père Magloire®
250 g whipped cream

Cook at 85°C cream, milk, yolk and sugar. Strain it and add the gelatin. Cool it down at 28°C. Add the calvados Père Magloire® and finish by the soft whipping cream (10/12°C).

6. CALVADOS PERE MAGLOIRE® CHANTILLY

695,5 g cream
695,7 g sugar
98,6 g gelatin
371 g calvados Père Magloire®

Heat 1/4 of the cream with sugar and gelatin. Add the rest of the cream and calvados Père Magloire®, and blend all together. Rest overnight in the fridge before whip it.

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7. LIGHT PURPLE SPRAY

- 200 g cocoa butter
- 200 g white chocolate
- White colorant powder (for chocolate)
- Red colorant powder (for chocolate)
- Blue colorant powder (for chocolate)

Melt all together and blend it. Strain the mix before storage.
Before to spraying, heat at 40°C.

8. ASSEMBLY

Make the confit, pour 15 g in the silicone dome and leave in the fridge. Make the **calvados Père Magloire®** bavaroise and pour 15 g over the confit. Freeze it. Unmold domes and pipe the **calvados Père Magloire®** chantilly with St Honoré piping tip to get flower shape. Freeze it and spray it. For the bottom part, bake at 155°C the tart shell on a silicone mold 6 cm diameter. Arrange in the tart shell some flambéed apple and press the sponge on it. Finally, place on the tart shell the flower shape and decorate with a touch of silver leaf.

