



RÉMY COINTREAU

GASTRONOMIE



STRAWBERRY-PISTACHIO LOG



THE CHIEF

Original creation by
Jean-Thomas SCHNEIDER,
World Pastry Champion Pastry 2017
World Ice cream Champion 2018, Belgium



Recipe for 1 mould 60 cm long by 40 cm wide and 4 cm high for around 40 people

1. ALMOND PISTACHIO SPONGE CAKE

- 750 g Ranson 66% almond paste
- 500 g eggs
- 62,5 g flour 45
- 62,5 g potato starch
- 6,25 g Ranson baking powder
- 225 g Debic Cream butter
- 375 g Callebaut® Brazilian pistachio

Heat the almond paste, then gradually incorporate the eggs. Whip to increase volume. Sift together the flour, potato starch and baking powder, and mix them in. Melt the butter and incorporate it into the mixture. Add the pistachio. Pour into a 60 x 40 x 4 cm frame. Bake at 180°C for 15 minutes.

2. PISTACHIO JELLY

- 591 g milk
- 98 g Callebaut® pure pistachio paste
- 2 vanilla pods
- 39 g sugar
- 9 g Louis François plant gelling agent
- 12 g Mount Gay® rum 55% vol.

Gently warm the milk with the pistachio paste and vanilla pod. Incorporate the sugar, the gelling agent and the Mount Gay® rum. Heat to 65°C. Pour.

3. GRIOTTINES® COINTREAU®

- 400 g chopped Griottines® Cointreau® 15% vol. chopped

4. STRAWBERRY CREAM

- 900 g Les Vergers Boiron 100% strawberry puree
- 60 g sugar
- 21 g pectin
- 120 g atomized glucose
- 150 g Debic Cream butter

Mix the sugar, pectin and glucose. Add the strawberry puree and mix. Bring to the boil. Incorporate the butter and blend.

5. STRAWBERRY MOUSSE

- 780 g strawberry cremeux
- 600 g Debic 'Stand & Overrun'

Mix the ingredients.

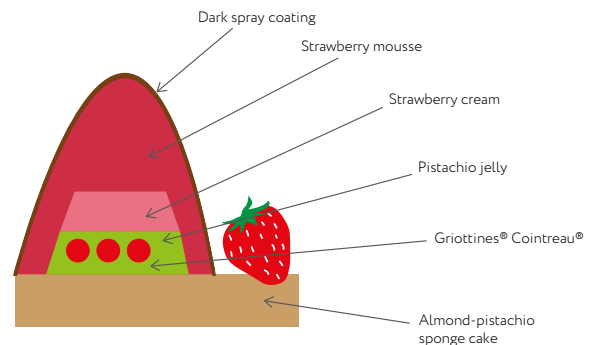
6. DARK SPRAY COATING

- 350 g dark Callebaut® chocolate Sao Thomé 70% of cocoa
- 125 g Callebaut® cocoa butter
- 25 g oil

Melt the ingredients together. Pass through a fine sieve. Use at 40/45°C.

7. ASSEMBLY AND FINISHING

- 100 g whole pistachio nuts
- 5 g gold glitter
- 500 g strawberries
- 500 g morello cherries
- 200 g whole raspberries
- 5 g gold leaf
- 100 g red cocoa butter



COINTREAU



MOUNT GAY®
Est. 1703 Barbados Rum

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®