



# RÉMY COINTREAU

GASTRONOMIE



## SUNNY GLASS



THE CHEF

Original creation by  
Bruno VAN VAERENBERGH  
Creative Pastry Chef Debic,  
'Passion Pâtisserie' Member,  
Belgium



### 1. SUN CREMEUX

- 300 g mango puree
- 100 g coconut puree
- 120 g egg yolks
- 150 g eggs
- 110 g sugar
- 25 g coconut powder
- 25 g Rémy-Martin® Cognac 50% vol.
- 150 g butter

Combine the coconut powder with the Rémy-Martin® Cognac. Heat the purees, the sugar, the eggs and the egg yolks. Bring to 90°C stirring frequently, then cool the mixture to 35/40°C. Add the butter in dices, the coconut powder and the Rémy-Martin® Cognac. Mix to emulsify with a long neck blender. Pour into glasses for Cognac and let it freeze.

### 2. COCONUT PANNA COTTA

- 350 g cream (35% fat content)
- 150 g coconut powder
- 75 g sugar
- 10 g gelatine powder + 55 g water

Combine the gelatine and the water. Heat the cream, the coconut puree and the sugar. Add the gelatine mass and let cool until +/- 25°C. Mix by incorporating air. Pour a layer on the cremeux. Let to cool.

### 3. COCOA CAKE BISCUIT

- 150 g egg whites
- 85 g almond powder
- 75 g sugar
- 20 g flour
- 10 g cocoa powder
- 60 g egg yolks

Combine the ingredients and using the paddle attachment to mix. Strain in a syphon. Add 2 capsules for cream. Leave to stand for a night to 4° C. Measure in cups gobelets made

on polystyrene foam. Make holes in bottom of cups. Warm 45 secondes in a microwaves. Let cool.

### 4. RED CHERRIES JELLY

- 125 g red cherries puree
- 3 g gelatine powder + 15 g water
- 3 g lemon juice
- 6 g sugar
- 2 g d'agar

Combine the gelatine and the water. Combine the sugar with the agar. Bring to a boil the puree and the juice by pouring the mixture sugar-agar. Boil and add the gelatine mass. Let cool. Pass through a sieve and mix to emulsify using a Thermomix®.

### 5. YOGHURT CRUNCHY

- 125 g butter
- 80 g sugar
- 30 g hazelnut powder
- 15 g lyophilised yoghurt
- 150 g flour
- 75 g ivory chocolate

Whisk together all the ingredients, except chocolate. Spread the pieces to a baking sheet. Cook to 155°C for 20 minutes. Right out of the oven, mix with the white chocolate. Leave to dry and to cool.

### 6. FINISHING

Decorate with the cherry jelly, the yoghurt crunchy and the cocoa cake biscuit. Sprinkle some pistachios and pieces of cocoa nibs.

This recipe may also be made with St-Rémy® brandy.