



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

CLOCK



THE CHEF

Original creation by
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Bronze Medallist at the Pastry
World Cup,
KKO Belgium



COMPOSITION

- Shortbread
- Chocolate pear cream
- Pear sauce
- Chocolate mousse
- White chocolate glaze

1. SHORTBREAD

(to 3 discs ø 14 cm)

- 250 g of flour T55
- 100 g of icing sugar
- 35 g of almond powder
- 1 g of salt flower
- 140 g of Candia Professional butter to puff pastry
- 50 g of eggs

Mix all the powders with the butter in cubes until to obtain a shortbread dough without pieces of butter. Incorporate the eggs to mix the powders and leave to rest in the fridge. Roll the dough to a thickness of 4 mm then cut a disk with a 14 cm diameter. Bake to 160°C for around 18 minutes between two Airmat Silikomart.

2. CHOCOLATE PEAR CREAM

(to 3 circles ø 14 cm)

- 65 g of Les vergers Boiron pear puree (1)
- 100 g of Candia Professional butter roll
- 26 g of gelatin mass (1/5)
- 120 g of Callebaut Gold chocolate 30%
- 90 g of Barry Papua chocolate 36%
- 180 g of Les vergers Boiron pear puree (2)
- 25 g The Botanist® gin 60% vol.

Heat the pear puree (1) with the butter and the gelatin before pouring over the chocolates to make an emulsion. When all the chocolate is well melted, add the pear puree (2) between 10 and 20°C and The Botanist® gin. Pour 200 g in a circle with a diameter of 14 cm on top the cooked shortbread disc, then freeze.

3. PEAR SAUCE

(to 3 circles ø 14 cm)

- 300 g of Les vergers Boiron pear puree
- 30 g of icing sugar
- 75 g of apple juice
- 25 g of The Botanist® gin 60% vol.
- 4 g of carrageenan (or agar-agar)

Mix cold all the ingredients if you use the carrageenan. If you use the agar-agar, bring all the ingredients to a boil, let it set then break the gel with a blender. Pour about 130 g by insert on top the frozen cream.

4. CHOCOLATE MOUSSE

(to 3 Elipse moulds)

- 105 g of whole milk
- 35 g of gelatin mass (1/5)
- 175 g of Callebaut Gold Chocolate 30%
- 50 g of Barry Papua Chocolate 36%
- 4 g of salt flower
- 500 g of Candia Professional cream 35%

Boil the milk with the gelatin, then pour onto the chocolates and the salt. When all the chocolate is melted, to 30°C, add gently the softly-whipped cream

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COINTREAU



MOUNT GAY
Barbados Rum
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ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



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5. WHITE CHOCOLATE GLAZE

- 100 g of Candia Professional cream 35%
- 10 g of white food colouring
- 70 g of sugar
- 410 g of glucose syrup
- 180 g of gelatin mass (1/5)
- 225 g of Barry Satin white chocolate 29%
- 700 g of neutral mirror

Heat cream and colouring, sugar and glucose, then add the gelatin and pour on the chocolate. Add the neutral mirror at the end. Mix always before each use and use to 35-40°C.

6. ASSEMBLY

Pour the mousse in the Silikomart Eclipse silicone mould and place frozen insert to complete filling the mould. Freeze, unmould and glaze with the white chocolate frosting.

Decorate with molded dark chocolate elements into the silicone moulds, on the theme of clock. Apply the metal powder using a brush to give a realistic effect to chocolate elements.

