



# RÉMY COINTREAU

GASTRONOMIE

Père  
MAGLOIRE®

## ENCHANTED LOG



THE CHEF

Original creation by  
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Recipe for one 50 cm long x 8 cm wide log mould

### Ingredients:

Light lime sponge – Hazelnut crumble – Apple compote with yuzu juice and Père Magloire® Calvados – Caramel mousse  
Père Magloire® Calvados – Caramel icing.

### 1. LIGHT LIME SPONGE

50 g egg yolks  
50 g caster sugar  
Zest of 1 lime  
25 g lime juice  
150 g egg whites  
50 g caster sugar  
30 g flour type 55  
30 g cornflour  
Weight: 385 g

Using the whisk attachment, beat the egg yolks until foamy with the first lot of sugar and the lime zest. Add the lime juice. Whip the egg whites with the other sugar. Gently combine the two mixtures. Add the flour and cornflour sifted together. Spread the sponge on ½ of a "1 cm high Flexipat®" baking sheet lengthwise. Cook in a convection oven at 170°C for about 10 minutes. Allow to cool without unmoulding from the Flexipat®. Refrigerate.

### 2. HAZELNUT CRUMBLE

70 g high fat butter  
70 g brown sugar  
70 g ground hazelnuts  
70 g flour  
Total weight: 280 g

Mix all the ingredients with the leaf attachment. Pass through a coarse sieve. Place in a stainless steel frame 50 cm long and 7 cm wide. Cook in a convection oven at 170°C for about 15 minutes. Set aside for assembly.

### 3. APPLE COMPOTE WITH YUZU JUICE

15 g butter  
600 g Golden Delicious apples peeled and diced  
100 g caster sugar  
5 g potato starch  
50 g yuzu juice  
50 g Père Magloire® Calvados 60% vol.  
49 g gelatine (7 g of 200 bloom gelatine powder and 42 g water)  
Weight: 869 g

Melt the butter. Add the diced apple, sugar and starch, and the yuzu juice. Cook over low heat to obtain a compote. Add the melted gelatine. Set aside for assembly.

### 4. CARAMEL BASE

100 g glucose  
125 g caster sugar  
20 g lightly-salted butter  
180 g whipped cream.  
Total weight: 425 g

Melt the glucose. Gradually add the sugar. Cook to obtain an amber-coloured caramel. Stop the cooking by adding the butter. Add the whipped cream. Cook to 103°C. Cover with plastic film. Set aside for the caramel mousse.

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COINTREAU

RÉMY MARTIN  
COGNAC FINE CHAMPAGNE

MOUNT GAY  
Barbados Rum EST. 1703

ST-RÉMY  
COGNAC FINE CHAMPAGNE

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

Jacobs®

Père  
MAGLOIRE®



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GASTRONOMIE

## 5. CARAMEL AND CALVADOS MOUSSE

70 g egg yolks  
60 g syrup at 30° Baume  
70 g gelatine (10 g of 200 bloom gelatine powder and 60 g water)  
280 g caramel base  
340 g whipped cream  
20 g **Père Magloire® Calvados** 60% vol.  
Total weight: 840 g

Mix the syrup with the egg yolks and poach in the microwave at 80°C. Then use the whisk attachment to whisk until completely cool. Add the melted gelatine. Mix this "pâte à bombe" with the heated caramel and ¼ of the whipped cream and the **Père Magloire® Calvados**. Combine thoroughly with a whisk. Fold in the rest of the whipped cream.

## 6. CARAMEL MIRROR ICING

300 g caster sugar  
125 g water  
300 g glucose  
200g condensed milk  
140 g gelatine (20 g of 200 Bloom gelatine powder and 120 g water)  
300g white chocolate  
1 vanilla pod  
Total weight: 1365 g

## 7. ASSEMBLY AND FINISHING

Cut a strip of light lime sponge 48 cm long and 10 cm wide. Use the sponge to line a "Flexipan® log insert". Fill with apple and yuzu compote. Place in the freezer. Pour 500 g of the caramel and **Père Magloire® Calvados** mousse into a log mould, arrange the sponge insert and apple compote, and then add a further 300 g of the caramel and **Père Magloire® Calvados** mousse. Finish with the hazelnut crumble. Freeze. Unmould the log, glaze with the caramel mirror icing. Decorate with dark chocolate log-ends, green apples and chocolate waves.

