



RÉMY COINTREAU

GASTRONOMIE



## KIRSCH COCONUT RASPBERRY LOG



THE CHEF

Original creation by Philippe RIGOLLOT, World pastry Champion, M.O.F. Pastry, Annecy, France



Recipe for 2 moulds

### 1. COCONUT CRISPNESS

- 98 g sugar
- 106 g butter
- 81 g sliced almonds
- 49 g flaked coconut
- 24 g flour
- 0,8 g salt

Mix the butter and the sugar with the leaf attachment. Stir in remaining ingredients and mix for 5 minutes in first gear. Pass through a rolling mill between two sheets of 15 x 49 cm. Cook at 175°C for 12 minutes then right out of the oven, cut in half. Let cool.

### 2. RASPBERRY SPONGE

- 170 g raspberry puree (Ravifruit)
- 78 g sugar
- 15 g dry egg whites
- 55 g egg yolks
- 42 g butter
- 75 g almond powder
- 63 g flour

Rehydrate the dry egg whites with the raspberry puree and water, then whisk with the sugar. Incorporate the egg yolks, then the powders and the melted butter. Spread over a half baking tray of 20 x 50 cm. Cook to 175°C for 10/12 minutes.

### 3. JACOBERT® KIRSCH SYRUP

- 300 g syrup 30°C
- 100 g water
- 100 g Jacobert® Kirsch 48% vol.

Mix all the ingredients.

### 4. RASPBERRY CONFIT

- 150 g raspberry puree (Ravifruit)
- 150 g raspberry breakings (Ravifruit)
- 46 g atomized glucose
- 46 g sugar
- 5 g pectin NH
- 3 g lemon juice
- 20 g Jacobert® Kirsch 48% vol.

Warm the raspberry puree and the raspberry breakings. At 40°C, incorporate the atomized glucose and whisk. At 50°C, add the mixture sugar-pectin continuing to whisk. Boil for one minute. Off the heat, add the lemon juice and the Jacobert® Kirsch. Cool down to 4°C. Mix before using.

### 5. RASPBERRY CREAM

- 645 g raspberry puree (Ravifruit)
- 95 g egg yolks
- 95 g sugar
- 150 g butter
- 14 g pectin NH
- 5 g stabilizer

Heat the puree to 40°C, then add the sugar, pectin and stabilizer. Bring to a boil then, add the egg yolks and blend. Cool down to 35°C then add the softened butter while continuously mixing. Pour into a stainless steel frame 49 cm long and 10 cm wide with a sponge on the bottom and a sponge on top.

### 6. FLAKED COCONUT & COCONUT MERINGUE MOUSSE

- 850 g flaked coconut and coconut puree 10% (Ravifruit)
- 22 g gelatine powder 200 blooms
- 170 g Italian meringue
- 510 g cream for the gastronomy (35% fat)

Lightly whip the cream and set aside. Defrost puree at 10°C.

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Prepare the Italian meringue and place the gelatine powder in a third of the puree. Heat the gelatine mixture to 50°C. Add the remainder of puree. Ensure a temperature of 25°C in preparing the puree and incorporate the whipped cream. Finally, add the Italian meringue and use immediately.

## 7. ITALIAN MERINGUE

62 g egg whites  
101 g sugar  
26 g water

Bring the water and sugar to 121°C add to whipped egg whites at medium speed until reaching the temperature of 20°C and use.

## 8. RASPBERRY ICING

945 g raspberry puree (Ravifruit)  
495 g water  
265 g glucose  
18 g pectin NH  
10 g stabilising agent  
265 g sugar

Heat to 50°C water, puree and glucose. While whisking, add the mixture sugar-pectin. Bring to a boil for a minute. Leave to cool for at least 4 hours in a refrigerator. Reheat, mix and use to 37/40°C.

## 9. ASSEMBLY

Assembly of the insert into a 10 x 49 cm frame with a soaked sponge with raspberry confit (150 g), raspberry cream, then close with another soaked sponge with raspberry confit. Freeze. Then cup the insert in half.

Pour 800 g of coconut mousse per mould and insert the assembly sponge/confit/cream. Close the mould with the coconut crispness. Freeze.

Glaze with the raspberry icing.  
Decorate at your convenience.

