



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

AMARETTO TIRAMISU



THE CHEF

Original creation by
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World's Best Young Pastry Chef 2011
Escape from Paris, Taipei, Taiwan



Composition :

100 g coffee crunch - 16 cm of diameter - inox ring
900 g soft coffee sponge x 2 - 60 x 40 cm tray with 16 cm ring
60 g Amaretto and coffee soaking
150 g coffee and Amaretto cremeux - 16 cm of diameter
350 g mascarpone Amaretto sabbayon mousse - 18 cm of diameter - silicone mould
100 g mascarpone Amaretto chantilly
Coffee glaze
Milk chocolate disk for the base - 9.5 cm of diameter

1. COFFEE AND AMARETTO CREMEUX

Quantity : 10
857 g milk
86 g coffee beans
129 g egg yolks
161 g sugar
32 g corn flour
13 g gelatine powder 200 blooms
321 g butter
64 g Amaretto 60% vol.

Ring 16 cm: 150 g x 3 = 450 g
Tray 30 x 40 cm : 550 g

Roast the coffee for 15 minutes at 150°C. Crush it. Boil the milk and let infuse the coffee for at least 15 minutes. Strain it and scale the original weight of milk. Combine together egg yolks, sugar and corn flour. Make a pastry cream and add in the end the gelatine. Cool it down to 40°C. Add the soften butter and Amaretto and blend it.

2. SOFT COFFEE SPONGE

103 g egg yolks
270 g eggs
202 g sugar (1)
180 g egg whites
72 g sugar (2)
90 g flour T55
45 g butter
7 g instant coffee

- 1 tray 60 x 40 cm, cut in two.
- 8 sponges for production.

Beat softly egg yolks, eggs and sugar (1). Beat to a soft peak egg whites and sugar (2). Combine both together. Add the sifted flour and finish by the butter + instant coffee. Bake at 170°C for 7 + 7 minutes.

3. AMARETTO AND COFFEE SOAKING

160 g coffee espresso
200 g water
40 g sugar
20 g Amaretto 60% vol.

Boil all together and add in the end the Amaretto when the syrup is cold.

4. HAZELNUT PRALINE CRUNCH

100 g feuilletine
100 g white chocolate
100 g hazelnut paste 100%
100 g hazelnut praline 50%
5 g instant coffee

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1 tray 30 x 40 cm = 500 g
3 bases of entremets = 3 x 100 g

Melt the white chocolate and add the hazelnut paste, praline and instant coffee. Combine with the feuilletine and mix all together. Spread into a 16 cm ring.

5. MASCARPONE AND AMARETTO SABBAYON MOUSSE

82 g water
205 g sugar
144 g yolk eggs
51 g cream (1)
514 g mascarpone
31 g **Amarretto** 60% vol.
17 g gelatine
514 g cream (2)

Tray 30 x 40 cm: 1200 g
Entremets: 375 g x 2 = 750 g

Heat water and sugar at 121°C. Pour over the egg yolks and beat them to get a light sabbayon. Heat the cream (1) and gelatine. Keep at 30°C. Whipe softly together mascarpone and cream (2). Add the sabbayon to the whipped cream, add the mix of cream/gelatine and finish by the **Amarretto**.

6. MASCARPONE AMARETTO CHANTILLY

186 g cream
186 g mascarpone
13 g **Amarretto** 60% vol.
37 g sugar

Heat a bit the mascarpone in the microwave. Whip it softly.

7. COFFEE GLAZE

125 g water
250 g sugar
250 g glucose syrup
167 g condensed milk
17 g gelatine 200 bloom
125 g milk chocolate
125 g white chocolate
Coffee extract
Instant coffee powder

Bring to boil water, sugar and glucose together at 103°C. Add the condensed milk and add the gelatine. Mix well and pour over the chocolate. Mix with the hand blender and strain before to store. Heat at 30°C before to use it.