



RÉMY COINTREAU

GASTRONOMIE



MANDARIN CHESTNUT LOG



THE CHEF

Original creation by
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Recipe for 2 moulds

1) CHESTNUT SPONGE

230 g egg yolks
25 g vergeoise sugar
255 g chestnut paste
220 g egg whites
110 g caster sugar
120 g chestnut flour
45 g Debic Butter Constant

Whip the egg yolks with the vergeoise sugar. Incorporate the chestnut paste. Beat egg whites with caster sugar and add it to the mixture. Incorporate the chestnut flour, then the hot melted butter. Spread in Flexipan® frame 60 cm long and 40 cm wide. Cook in a convection oven to 180°C for 10 minutes. Right out of oven, wrap in cling film.

2) CHESTNUT PREPARATION

85 g Debic Butter Constant
200 g chestnut paste
135 g chestnut cream
15 ml Rémy Martin® Cognac 50% vol.

Mix the softened butter and the chestnut paste. Add the chestnut cream and the Rémy Martin® Cognac. Spread over a half frame 60 x 40 cm, of 0,3 cm thick lengthwise. Place in the freezer.

3) CHESTNUT LIGHT CREAM

10 g gelatin leaves
135 g egg yolks
60 g caster sugar
450 g Les vergers Boiron chestnut-vanilla purée
2 vanilla pods
110 g Cacao Barry Zephyr™ white chocolate
675 ml Debic Duo
40 ml Rémy Martin® Cognac 50% vol.

Soak the gelatine in cold water for a minimum of 20 minutes. Whip the egg yolks with the caster sugar. Bring the chestnut-vanilla purée and the split vanilla pods to a boil. Add the mixture egg yolks and caster sugar which must be blanched first. Bring to 85°C before pouring into the white chocolate and mix. Add the drained gelatine. Let cool to 25°C before adding the whipped Debic Duo and the Rémy Martin® Cognac.

4) CHESTNUT PUNCH

180 ml water
20 g caster sugar
90 g Les vergers Boiron chestnut-vanilla purée
30 ml Rémy Martin® Cognac 50% vol.

Bring the water and the caster sugar to a boil. Add the chestnut-vanilla purée and the Rémy Martin® Cognac. Soak the chestnut sponge with the hot punch and place in the freezer. Cut into 2 strips 55 x 7 cm wide, 2 strips 55 x 5 cm wide and 2 strips 55 x 3 cm wide. Place in the freezer.

5) MANDARIN JELLY

770 g Les vergers Boiron mandarin purée
10 ml lemon juice
2 vanilla pods
100 g caster sugar
15 g pectin NH

Temper the mandarin purée, the lemon juice and the split vanilla pods. Mix the caster sugar with the pectin and add it to the mixture. Bring to the boil. Pour in a Flexipan® frame 60 cm long and 40 cm wide. Place in the freezer. Cut into 2 strips 55 x 7 cm wide, 2 strips 55 x 5 cm wide and 2 strips 55 x 3 cm wide. Place in the freezer.

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6) HAZELNUT CRISPNESS

- 90 g Cacao Barry Ocoa™ dark chocolate
- 105 g Cacao Barry Morella origin hazelnut praline 70%
- 105 g Cacao Barry Hazelnut pure paste
- 105 g Cacao Barry Pailleté Feuilletine™ (100% pure butter)

Melt the dark chocolate to 50°C. Add the hazelnut praline and the hazelnut paste and mix. Then add the pailleté feuilletine. Spread between two baking sheets. Place in the freezer. Cut 2 strips 55 x 7 cm wide and place in the freezer.

7) CARAMEL ICING

- 20 g gelatine leaves
- 720 g caster sugar
- 600 ml water (2)
- 600 ml Debic Vegetop
- 40 g starch

Soak the gelatine in cold water for a minimum of 20 minutes. Cook the sugar without liquid to 185°C, then add the water (2). Mix cold the Debic Vegetop and the starch. Bring to a boil. Pour gradually the caramel in the mixture Debic Vegetop and starch. Add the drained gelatine and pour into a plastic container. Keep in the fridge. The caramel icing must be used to 27°C.

8) ASSEMBLY

Pour 300 g of chestnut light cream in a mould 55 x 7,5 cm. Put the 3 cm wide strip of mandarin jelly, then the 3 cm wide strip of soaked chestnut sponge. Pour 300 g of chestnut light cream. Put the 5 cm wide strip of mandarin jelly, then the 5 cm wide strip of soaked chestnut sponge. Pour 150 g of chestnut light cream. Put the 7 cm wide strip of mandarin jelly, then the 7 cm wide strip of hazelnut crispness. Put the 7 cm wide strip of chestnut preparation and finish with the 7 cm wide strip of soaked chestnut sponge. Place in the freezer.

9) FINISHING

- caster sugar
- chocolate decorations
- circles of mandarin peel
- neutral jelly
- gold leave

Unmould the logs and glaze with the caramel icing. Place the log on a base of packed sugar. Place on the ends 8 cm-diameter chocolate circles and covered circles of mandarin peel at the top.

