



RÉMY COINTREAU

GASTRONOMIE



BLACK FOREST WITH GRIOTTINES® COINTREAU®



THE CHIEF

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



Recipe for 4 entremets of ø 16 cm

1. DARK CHOCOLATE STREUZEL CRISPNESS

- 255 g hazelnut praline Weiss
- 90 g pailleté feuillantine wafer crunch
- 165 g cocoa Streuzel
- 45 g dark couverture chocolate (64% cocoa)
- 45 g milk couverture chocolate (36% cocoa)

Melt the couvertures, then mix with the cooked cocoa Streuzel, the pailleté feuillantine and the praline. Spread 150 g of crispness into a circle with a diameter of 16 cm.

2. COCOA STREUZEL

- 45 g butter
- 45 g brown sugar
- 45 g almond powder
- 0,5 g salt
- 34 g wheat flour T45
- 7 g cocoa powder

Pass through a rolling mill (at 2). Cook at 150°C for 20 minutes. Let cool and mix.

3. WHITE CHOCOLATE MADAM MOUSSE

- 209 g vanilla pastry cream
- 8 g gelatine powder 200 blooms
- 170 g white chocolate couverture (34% cocoa)
- 500 g cream for the gastronomy (35% fat)

Carry out an English cream. Still hot, add the gelatine, then pour onto the white chocolate. Mix. Cool down to 35°C and add the whipped cream. Use right away.

4. VANILLA PASTRY CREAM

- 145 g milk
- 28 g sugar
- 28 g egg yolks
- 11 g custard powder
- 7 g butter
- 1 g vanilla pod

Bring milk and vanilla pod to the boil. Mix the egg yolks with the sugar and the custard powder. Pour into the hot milk and bring to a boil for 2 minutes.

5. SPONGE WITHOUT FLOUR

- 140 g egg whites
- 170 g sugar
- 105 g egg yolks
- 35 g cocoa powder

Pour into circle with a diameter of 16 cm. Cook at 180°C for approximately 12 minutes.

6. LIGHTENED MOUSSE

- 190 g milk
- 381 g cream for the gastronomy (35% fat)
- 225 g dark chocolate couverture (64% cocoa)
- 3 g gelatine powder 200 blooms

Melt the gelatine powder with five times its weight in water. Bring the milk to a boil and add the gelatine. Pour approximately one third of the hot liquid onto the chocolate and mix using a whisk until you have a smooth, elastic and glossy texture, what marks the beginning of the emulsion. Add remaining milk while maintaining this texture. When the chocolate mixture is to 35/45°C, incorporate the fluffy whipped cream. Use right away. Freeze.

7. WHIPPED GANACHE

- 240 g cream for the gastronomy (35% fat)
- 27 g glucose
- 27 g inverted sugar
- 215 g dark chocolate couverture (64% cocoa)
- 485 g cream for the gastronomy (35% fat)

Heat cream, glucose and inverted sugar. Bring to a boil then pour slowly pour the boiling mixture over the chopped couverture, mixing at the center to create an elastic and glossy 'core', what

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marks the beginning of the emulsion. Maintain this texture until the end. Continue adding the liquid gradually. Mix. Add the second weight of cream onto the ganache, mix well and keep cool for 2 or 3 hours. Finally, whisk the mixture. The texture must be sufficiently consistent to use this mousse in a pastry bag.

8. ASSEMBLY AND FINISHING

Reverse assembly into a circle with a diameter of 16 cm. Pour 180 g of lightened mousse, then cover with a disc of sponge.

Pour 200 g of Madam mousse and spread 30 g of Cointreau® Griottines®.

Close the assembly with the crispness (150 g). Freeze.

Turn the preparation, pour on top the whipped ganache, then sprinkle with the remaining cocoa streuzel.

Make a strip with dark chocolate onto freeze sheet. Decorate at your convenience.

