



RÉMY COINTREAU

GASTRONOMIE



MONT BLANC



THE CHEF

Original creation by
Aurélien TROTTIER
Chocolats & Pâtisseries Créatives
Artisan Passionné, France



Recipe for 4 entremets - diameter 20 x high 4 cm

1) SOFT BISCUIT

- 120 g eggs
- 40 g egg yolks
- 110 g sugar
- 160 g almond powder
- 60 g flour
- 90 g butter
- 70 g egg whites
- 70 g sugar

Whisk eggs, egg yolks, sugar, almond powder and flour. Add butter to 50°C. Prepare a French meringue with egg whites and sugar. Add this meringue with the first preparation and mix gently. Weigh 4 x 160 g. Bake to 160°C for 19 minutes in a 18 cm diameter circle.

2) FRUITS CONFIT

- 620 g raspberry bits
- 200 g bilberries purée (Ponthier)
- 20 g lemon purée (Ponthier)
- 100 g sugar
- 6,8 g NH pectin

Heat the raspberry bits with the purées. Add the mix sugar-pectin and mix. Pour 4 x 200 g into the biscuits. Freeze.

3) CRISPNESS

- 140 g butter
- 140 g brown sugar
- 2 g salt
- 180 g almond powder
- 140 g flour

Knead the ingredients for 10 minutes until the dough becomes

smooth. Roll it out between two sheets to 5 mm thick. Bake to 160°C for 15 minutes in a 18 cm diameter circle.

4) CHANTILLY «PALET»

- 500 g cream
- 50 g mascarpone
- 35 g sugar

After whipping, fill the moulds : Flexipan® galet or Silikomart® SF 244. Freeze.

5) CHESTNUT MOUSSE

- 500 g chestnut paste (Imbert)
- 500 g chestnut purée (Imbert)
- 200 g chestnut cream (Imbert)
- 160 g egg yolks
- 40 g cream powder
- 420 g butter
- 200 g whipped cream
- 20 g Rémy Martin® Cognac 50% vol.

Cook until bubbling paste, purée, chestnut cream, egg yolks and cream powder. Add butter and mix. Keep in the refrigerator. Once after it has completely cooled down, using the paddle attachment, add the Rémy Martin® Cognac and the whipped cream. Arrange the mousse in the form of vermicelli on the chantilly «palet» and set aside. Coat the inside of circles with chestnut mousse and add the insert (450 g of cream per circle). Close with the crispness circle. Freeze.

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6) SMALL MERINGUES

180 g egg whites
240 g sugar
Q.S. roasted almond powder

Make a Swiss meringue to 45°C and emulsify. Shape and sprinkle with almond powder. Leave to dry in an oven for at least 24 hours.

7) MILKY GLAZE

300 g water
600 g sugar
600 g glucose
40 g gelatine powder
200 g water
400 g sweet condensed milk
260 g 41% Alunga milk chocolate couverture (Barry)

Place the gelatine powder in frozen water. Boil the water, sugar and glucose at 108°C. Deglaze with the sweet condensed milk. Add the gelatine mass and the couverture. Mix and leave to crystallize.

8) ASSEMBLY & FINISHING

Glaze the entremets. Place the chantilly «palet» covered of vermicelli in the center. Arrange the small meringues around «palet». Apply a circle of milk chocolate 2 cm high. Decorate with some blueberries.

