



RÉMY COINTREAU

GASTRONOMIE

PORT
CHARLOTTE

WHISKY VANILLA APRICOT PIE



THE CHEF

Original creation by
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Recipe for 3 pies of 18 cm

1) HAZELNUT SHORTBREAD

292 g Debic Butter Constant
141 g icing sugar
1 g salt
50 g whole eggs
165 g hazelnut powder
306 g flour
12 g baking powder

Mix gently with the leaf attachment the softened butter, the icing sugar and the salt. Add the whole eggs, the hazelnut powder and the sifted flour with the baking powder. Roll out the dough to a thickness of 5 mm between two sheets of paper. Place in the fridge. Cut a 18 cm-diameter basis. Put in a 18 cm-diameter greased circle. Cook in the convection oven at 160°C for 15 minutes.

2) WHISKY VANILLA APRICOT CONFIT

675 g Les vergers Boiron apricot purée
1 vanilla pod
250 g caster sugar
15 g pectin NH
340 g Les vergers Boiron strips of apricot
37 ml lemon juice
40 ml Port Charlotte® whisky 50% vol.

Heat to 50°C the apricot purée and the melted vanilla pod. Mix the caster sugar and the pectin, and add the mixture to the preparation with the strips of apricot. Bring to a boil and mix. Add the lemon juice and Port Charlotte® whisky. Pour 400 g of whisky vanilla apricot confit in a 16 cm-diameter circle. Place in the freezer.

3) ALMOND VANILLA PANNA COTTA

3 g gelatin leaves
320 ml Debic Cream 35%
40 g caster sugar
1 bourbon vanilla pod
30 g Ranson marzipan 66%

Soak the gelatine in cold water for a minimum of 20 minutes. Bring the cream, caster sugar, vanilla and marzipan to a boil.

Then, remove the vanilla pod and add the drained gelatine. Mix and set aside. Cut 7 holes in the inserts of whisky, vanilla and apricot confit using a 3 cm-diameter cutter. Pour the panna cotta into the holes and place again in freezer.

4) NEUTRAL JELLY

13 g gelatine leaves
400 g caster sugar
300 ml water

Soak the gelatine in cold water for a minimum of 20 minutes. Bring the caster sugar and water to a boil. Add the drained gelatine and dissolve. The neutral jelly should be used to 20°C.

5) ASSEMBLY

Glaze the panna cotta and apricot confit inserts using the neutral jelly. Turn the basis of hazelnut shortbread and place the insert on the top.

6) FINISHING

3 fresh apricots
200 ml Debic Prima Blanca
20 g sugar
Mint leaves
Gold leaf

Decorate with neighbourhoods and strips of fresh coated apricot. Whip the Debic Prima Blanca with the sugar. Using a piping bag with a 8-mm plain tip, pipe peaks of Chantilly. In the end, place a few fresh mint leaves and a gold leaf.

