



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

FESTIVE TOUCH



THE CHEF

Original creation by
Emmanuel RYON
Meilleur Ouvrier de France Glacier,
World Pastry Champion,
'Une glace à Paris', France



Ingredients for 3 square entremets (16 x 16 cm)

1) HAZELNUT CRISPNESS

- 120 g Cacao Barry Ocoa™ dark chocolate
- 140 g Cacao Barry origine Morella hazelnut praline 70%
- 140 g Cacao Barry Hazelnut pure paste
- 140 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 2 baking sheets. Place in the freezer.

2) CHOCOLATE SPONGE

- 120 g Ranson almond powder
- 205 g icing sugar
- 80 g egg yolks
- 85 g whole eggs
- 70 g flour
- 70 g Cacao Barry Plein Arôme brown cocoa powder
- 70 g Debic Butter Constant
- 215 g egg whites
- 85 g caster sugar

Using a flat beater, beat the almond powder with the icing sugar, the egg yolks and the whole eggs until the mixture lightens in colour, for at least 10 minutes. Add the flour which you sieve together with the cocoa powder. Then add melted butter. Whisk the whites with 1/3 caster sugar, then the remaining sugar to sift the whites. Then add them to the mixture. Spread in frame 60 cm long and 40 cm wide, previously covered with baking paper. Cook to 180°C for 9/10 minutes. Remove from the oven, wrap in a cling film.

3) BUCKWHEAT INFUSION

- 600 ml milk
- 75 g buckwheat

Fried the buckwheat in the pan until roasting. Add hot milk and leave to brew for 1 hour. Strain.

4) BUCKWHEAT COCOA HAZELNUT PUNCH

- 115 ml water
- 1 whole green cardamom pod
- 45 g caster sugar
- 1 g lemon zests
- 10 g Cacao Barry Plein Arôme brown cocoa powder
- 10 g Cacao Barry Hazelnut pure paste
- 200 g buckwheat infusion

Bring the water, the crushed cardamom, the caster sugar, the lemon zests and the cocoa powder to a boil. Add the hazelnut paste, then the buckwheat infusion. Leave to cool.

For every entremets: cut 1 piece of chocolate sponge of 14 cm around the sides and 1 piece of chocolate sponge of 16 cm around the sides. Soak the pieces with the buckwheat cocoa hazelnut punch. Place in the fridge.

5) 'FLAVOURS OF ISLANDS' CREAM

- 100 ml Debic Cream 35% (1)
- 5 whole cardamom pods
- 250 ml Debic Cream 35% (2)
- 50 g caster sugar
- 70 g inverted sugar
- 2 g salt
- 50 g Cacao Barry Hazelnut pure paste
- 200 g Cacao Barry Alunga™ milk chocolate
- 90 g Cacao Barry Ocoa™ dark chocolate
- 20 ml Cointreau® 60% vol.
- 90 g Les vergers Boiron orange semi-confit

Bring the cream (1) to a boil and add the crushed cardamom pods. Leave to brew for 15 minutes. Strain. Cook the caster sugar, the inverted sugar and the salt to 180°C. Add the whipped cream (2) and add the buckwheat infusion. Then add the hazelnut paste, the two chocolates and finally, the Cointreau®. Mix.

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GASTRONOMIE

For every entremets: prepare 2 inserts with the 'Flavours of islands' cream.

Insert 1: take 1 frame 14 cm sides and 4 cm high. Place a hazelnut crispness piece of 14 cm sides. Pour 120 g of cream and sprinkle with 30 g of orange semi-confit.

Insert 2: take 1 frame 14 cm sides and 4 cm high. Place a soaked sponge of 14 cm sides. Pour 120 g of cream.

Place in the freezer.

6) BUCKWHEAT CHOCOLATE MOUSSE

- 250 g buckwheat infusion
- 1 vanilla pod
- 300 g Cacao Barry Ocoa™ dark chocolate
- 500 ml Debic Duo

Bring the buckwheat infusion to a boil and add the split vanilla pod. Leave to brew for 10 minutes. Strain. Warm before adding the dark chocolate. Whip the Debic Duo and incorporate to the mixture.

7) CHOCOLATE ICING

- 20 g gelatine leaves
- 280 ml water
- 360 g caster sugar
- 120 g Cacao Barry Plein Arôme brown cocoa powder
- 240 ml Debic Vegetop

Soak the gelatine in cold water for a minimum of 20 minutes. Bring the water and the caster sugar to a boil. Add the cocoa powder and bring to a boil again. Then add the boiled Debic Vegetop. Finally, add the strained gelatine. Mix and set aside. The chocolate icing must be used to 20°C.

8) DARK CHOCOLATE VELVET

- 200 g Cacao Barry Cocoa butter
- 200 g Cacao Barry Ocoa™ dark chocolate

Melt to 40°C the cocoa butter and the dark chocolate in a bain marie.

9) ASSEMBLY

Place the soaked sponge piece of 16 cm sides in a frame 16 cm sides and 4,5 cm high. Place the insert 1 in the centre. Pour 160 g of buckwheat chocolate mousse. Place the insert 2. Smooth with 140 g of buckwheat chocolate mousse. Place in the freezer.

10) FINISHING

- 120 g Ranson almond paste 50%
- 3 vanilla pods
- Gold powder
- 9 circles of orange peel
- Neutral jelly
- Chocolate decorations
- Gold leaves

Glaze the entremets with the chocolate icing. Place a strip of almond paste, previously striated and covered with dark chocolate velvet. Place the chocolate decorations, a vanilla pod coated with gold powder and circles of orange peel covered of neutral jelly.

