



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

AMARETTO TIRAMISU

THE CHEF

Original creation by
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1. ALMOND COFFEE PRALINE

510 g almonds
170 g sugar
118 g fine ground coffee
1,2 g sea salt

Toast the almonds at 155°C for 20 minutes.
Caramelize the sugar, pour it over a Silpat and leave to cool.
Grind the coffee, add the caramelized sugar then grind again.
Add the toasted almonds and finish grinding.

2. AMARETTO VANILLA MASCARPONE SABAYON

268 g sugar
107 g water
188 g egg yolks
1 vanilla bean
188 g gelatin mass
67 g heavy cream
670 g mascarpone
40 g Amaretto 60% vol.
670 g whipped cream

Cook sugar at 121°C, pour over the egg yolks and the seeds of the vanilla bean then whip.
Dissolve the gelatin mass into the heavy cream.
Reheat the mascarpone around 26/27°C and add the gelatin-cream mixture.
Add the Amaretto.
Pour the sabayon over mascarpone in 3 additions.
Finish with the whipped cream.

3. CHIFFON SPONGE

195 g egg yolks
109 g grapeseed oil
85 g flour T55
12,2 g corn starch
109 g milk
292 g egg whites
97 g sugar

Emulsify the egg yolks with grapeseed oil.
Sift the flour and corn starch then add half.
Add half of the milk.
Finish with the powders and the rest of the milk.
Fold the soft meringue.
Spread on a Silpat
Bake 160°C for 18/20 minutes.

4. COFFEE ALMOND FEUILLETINE

159 g coffee praline
34 g dark chocolate 70%
16 g butter
79 g feuilletine
32 g chopped toasted almonds

Melt the dark chocolate and add it to the praline.
Add the softened butter.
Pour over the feuilletine and the chopped toasted almonds.
Spread on top of the sponge.

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5. COFFEE CHANTILLY

322 g heavy cream
50 g ground coffee
30 g sugar
13 g gelatin mass
86 g mascarpone

Infuse heavy cream with the ground coffee for one night (cold process).

Strain and recalculate the original weight of the cream.

Take 1/3 of the infusion and add sugar and gelatin mass then reheat.

Pour over the mascarpone and mix.

Add the remaining infusion and mix one more time.

Chill before using.

6. COFFEE SYRUP

368 g water
47 g ground coffee
47 g sugar
37 g gelatin mass

Infuse ground coffee in the hot water for 15 minutes.

Strain and recalculate.

Add sugar and bring to a boil.

Add the gelatin mass.

Soak the sponge.

7. DARK CHOCOLATE GLAZE

216 g water
432 g sugar
432 g glucose
288 g condensed milk
201 g gelatin mass
432 g dark chocolate 70%

Cook at 103°C the water, sugar and glucose.

Add the condensed milk and gelatin mass.

Pour over the dark chocolate and mix.

Chill.

Use at 30/35°C.

8. EXPRESSO CREAM

223 g heavy cream
149 g whole milk
57 g ground coffee
60 g sugar
76 g egg yolks
34 g gelatin mass

Make an infusion with the heavy cream, whole milk and ground coffee, for 15 minutes.

Strain and recalculate with milk.

Make a Crème Anglaise at 85°C with the egg yolks and sugar.

Add gelatin mass and mix.

9. ASSEMBLY

Cut in half the full sheet of chiffon sponge.

Soak both of them with the coffee syrup

On one side, spread the coffee feuilletine.

Freeze and cut at 4 x 4 cm.

On the other side, cast the espresso cream.

Freeze and cut at 4 x 4 cm.

Make the Amaretto sabayon mousse and pipe into square silicone molds.

Insert the espresso cream-sponge in the center.

Add more mousse and finalize with the coffee feuilletine-sponge.

Smooth nicely the top of the mold and blast freeze.

Unmold and glaze with the dark chocolate glaze.

Whip and pipe the espresso Chantilly with a St-Honoré pipe tip.

Decorate with crushed almonds, some coffee praline and cocoa powder.

