



RÉMY COINTREAU

GASTRONOMIE



BLACKCURRANT CHESTNUT VERRINE



THE CHEF

Original creation by
Bruno VAN VAERENBERGH
Creative Pastry Chef Debic,
'Passion Pâtisserie' Member,
Belgium



Recipe for 20 verrines



1. BLACKCURRANT JELLY

400 g blackcurrant puree
50 g sugar
7 g gelatine
100 g Griottines concentrated juice

Heat blackcurrant puree and sugar, then add melted gelatine and mix. Add the Griottines concentrated juice and mix.

2. VANILLA CREAM

750 g Debic Cream (35% fat)
175 g egg yolks
135 g sugar
18 g gelatine
2 vanilla pods

Heat cream with half the sugar and split vanilla pods.
Mix egg yolks with the other half of the sugar until fluffy.
Mix the two preparations, stir until the temperature reaches 85°C (anglaise).
Incorporate the melted gelatine.
Weigh immediately 500 g of composition for the chestnut mousse.

3. CHESTNUT MOUSSE

500 g vanilla cream
200 g chestnut puree
25 g Rémy Martin® cognac 50% vol.
500 g Debic Cream (35% fat)

Mix vanilla cream with chestnut puree and Rémy Martin® cognac. Beat the cream and stir into mixture.

4. CREAM TO DECORATE

150 g walnut puree
150 g chestnut puree
100 g de Debic Butter Constant
20 g Rémy Martin® cognac 50% vol.

Allow all ingredients to come to room temperature, then mix without whipping.

5. ASSEMBLY & FINISHING

300 g biscuit / pieces of cake
90 g candied chestnuts

Cover the bottom of the verrine with warm blackcurrant jelly. Freeze. Apply the rest of the vanilla cream on the top. Add the biscuit or pieces of cake and garnish with chestnut mousse.

Apply the decorative cream with a thin tube and decorate with pieces of candied chestnuts, icing sugar and gold leaf.