



RÉMY COINTREAU

GASTRONOMIE



CHESTNUT APPLE ENTREMETS



THE CHEF

Original creation by
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Recipe for 1 entremets with a diameter of 14 cm

COMPOSITION:

Chestnut sponge
_ diameter 12 cm
Shortbread with chestnut flour
_ diameter 12 cm
30 + 90 g Rémy Martin® chestnut cream
_ diameter 12 cm
Rémy Martin® chestnut vermicelli
(De Buyer vermicelli tipe)
130 g decor apples
_ diameter 12 cm
90 g chestnut bavaroise
40 g decor jelly
_ diameter 14 cm (stainless steel circle)

1. CHESTNUT SPONGE

218 g chestnut paste
82 g chestnut puree
136 g eggs
54 g grape seed oil
19 g cornstarch
82 g egg whites
27 g saccharose
19 g butter (82% fat)
Total weight: 637 g

Pass chestnut paste, chestnut puree, eggs, grape seed oil and cornstarch to the robot-cut. Beat the egg whites with the saccharose, then add to the first mix. Add melted butter. Spread on baking sheet, cut into 40 x 30 cm rectangle. Bake to 165°C.

2. RÉMY MARTIN® CHESTNUT CREAM

69 g whole milk
237 g frozen chestnut puree, with 10% sugar
50 g egg yolks
6 g cornstarch
165 g butter (82% fat)
18 g Rémy Martin® Cognac 50% vol.
Total weight: 545 g

Bring milk and chestnut puree in a saucepan. In a bowl, mix cornstarch and egg yolks. Pour 50% of the hot puree over mixture cornstarch-egg yolks and mix uniformly. Bring gradually to boiling all the ingredients in the saucepan. When the cream is cooked, emulsify with butter before adding Rémy Martin® Cognac. Mix, pour over sponge and freeze.

3. RÉMY MARTIN® CHESTNUT VERMICELLI

166 g chestnut puree
166 g chestnut paste
111 g chestnut cream
44 g butter (82% fat)
11 g Rémy Martin® Cognac 50% vol.
Total weight: 498 g

Using a paddle attachment, mix all the ingredients to obtain a smooth cream. Pipe immediately.

4. SHORTBREAD WITH CHESTNUT FLOUR

162 g butter (82% fat)
112 g chestnut flour
82 g brown sugar
75 g feuillantine
Total weight: 431 g

Using a paddle attachment, place butter in cold small cubes with chestnut flour and brown sugar. Give the mixture a sandy texture, roll it out to 3 mm thickness and cut in circles with a diameter of 12 cm. Bake to 155°C for around 15 minutes. Cover with Mycryo® and store in a dry place.

5. DECOR APPLES

Q.S. RubINETTE® apples
250 g sweet cider
10 g Rémy Martin® Cognac 50% vol.
Total weight: 260 g

Cut the apples into 1 cm cubes. In a bowl, immerse the cubes in the sweet cider and the Rémy Martin® Cognac before covering

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by a cling film. Bake for 2 hours to 90°C in a convection oven or for 1h30 in an immersion heater, the apples'll be placed into vacuum bag with cider and Rémy Martin® Cognac. Drain, mold in circle with a diameter of 12 cm and freeze.

6. DECOR JELLY

500 g cooking apple juice
50 g saccharose
22 g vegetable gelatin
Total weight: 572 g

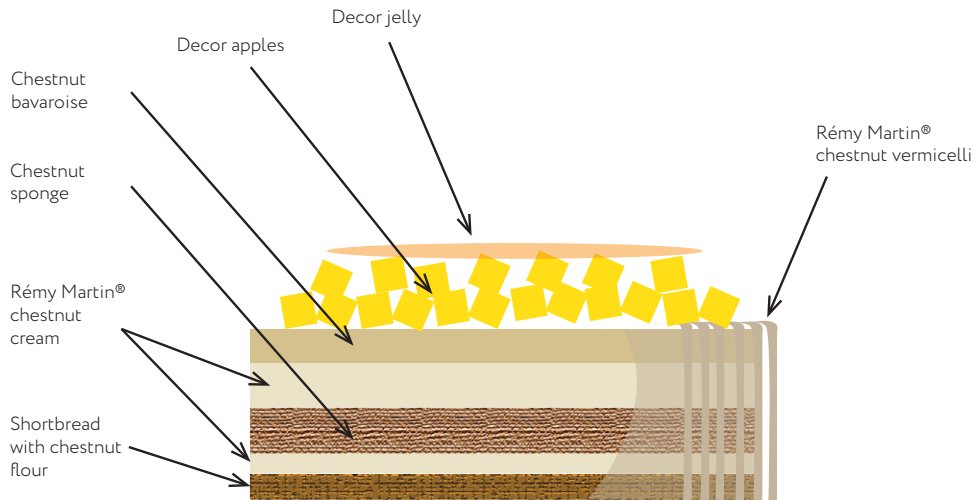
In a saucepan, heat cider, then add mixture sugar-vegetable gelatin. Boil and pour into a circle whose base has been previously covered with cling film: 40 g per circle. Let cool.

7. CHESTNUT BAVAROISE

60 g cream (35% fat) (1)
30 g egg yolks
48 g saccharose
180 g frozen chestnut puree
6 g gelatin powder 200 Blooms
36 g water to rehydrate the gelatin
120 g cream (35% fat) (2)
Total weight: 480 g

Whip the cream (2) and reserve in fridge. In a saucepan, place chestnut puree, cream (2), egg yolks, saccharose and cook as with an English custard to 83/85°C. Add hydrated gelatin and mix. Reduce the temperature to 28°C. Add in two steps the whipped cream. Pour on the chestnut cream and freeze.

8. ASSEMBLY AND FINISHING



Finish the decoration by placing some candied chestnut pieces, some sticks of lemonny apples, a mint leaf and some gold leaf pieces.