



RÉMY COINTREAU

GASTRONOMIE



S.A.R.S.

SACHER BISCUIT W. BLUEBERRY & MILK CHOCOLATE CREMEUX

TH CHEF

Original creation by
Babis Polykateros,
Pastry chef, ice cream and chocolatier
consultant



Recipe for 45 entremets (100 g each)

1. BLUEBERRY CREMEUX

945 g blueberry puree Boiron
375 g sugar
300 g whole eggs
240 g egg yolks
15 g gelatin sheets
330 g butter 82%

Pour the blueberry puree and the sugar in a pot and bring to a boil. Add the eggs (both whole and yolks) and be sure to blend very well. Bring to a boil again. Remove from the heat. Cool the mix to 65°C and then incorporate the soaked gelatin and the butter.

2. MILK CHOCOLATE CREMEUX

770 g whole milk 3.5%
770 g fresh cream 35%
150 g sugar
940 g milk chocolate 823
310 g egg yolks
15 g gelatin sheets
20 g **Jacobert® raspberry spirit** 50%

Bring to a boil the milk, the cream and the sugar. Pour the hot cream over the egg yolks and mix well. When the temperature hits 82°C, add the soaked gelatin. Blend and pour over the milk chocolate callets. Blend again to fully emulsify and upgrade the flavor by adding a few splashes of **Jacobert® Raspberry spirit**.

3. SACHER BISCUIT

300 g butter 82%
300 g sugar (150 + 150)
300 g almond powder
150 g flour
240 g egg yolks
150 g whole eggs
300 g egg whites
400 g dark chocolate 60-40

Whip the egg whites with 150 g sugar. Furthermore, mix well the butter, the rest of the sugar, the whole eggs, the yolks and the melted chocolate. Add the almond powder, the flour and mix well. Incorporate finally delicately in the meringue. Spread on a tray 40x60cm and bake at 190°C for 18 minutes.

4. RASPBERRY SYRUP

200 g blueberry puree Boiron
300 g water + 500 g sugar
100 g **Jacobert® raspberry spirit** 50%

Pour all the ingredients apart from the **Jacobert® raspberry spirit** to a pot and bring to a boil. Add the spirit at 80°C.

5. VIOLET GLAZE

150 g water
300 g sugar
300 g glucose syrup
200 g sweet condensed milk
25 g gelatin sheets
300 g white chocolate W2
10 g fat based violet color
400 g dark chocolate 60-40

Pour the water, the glucose and the sugar in a pot and bring to a boil. Add consecutively the condensed milk, the soaked gelatin, the colored chocolate and blend well. Keep in the refrigerator for minimum 24 hours. Apply at 35°C.

6. SPRAY GUN CHOCOLATE

500 g white chocolate W2
500 g cocoa butter
20 g fat based violet color

Spray the crispy puffed rice with the violet chocolate to decorate the sphere and create the effect seen in the photo above.

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7. ASSEMBLY

Crispy puffed rice covered with violet chocolate

