



RÉMY COINTREAU

GASTRONOMIE



DACQUOISE D'AMOUR

THE CHEFS

Original creation by
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Recipe for 10 hearts (120 x 113 x 35 mm)

1. COCOA DACQUOISE

337 g almond powder
325 g icing sugar (1)
50 g cocoa powder
125 g icing sugar (2)
375 g egg whites
50 g cocoa chips
QS Fleur de sel

Beat the egg whites with the icing sugar (2) until a firm meringue is obtained. Stir in the sifted powders and chocolate chips. Using a plain #12 pipe, place a base in the centre and tears on the sides of greased and icing sugar-coated cooking circles (1). Sprinkle a few grains of Fleur de sel over the dacquoise. Cook in a single oven at 170°C for 35 minutes, key open.

2. MASCARPONE CREAM

250 g mascarpone
250 g cream (35% fat, 4% sweetened)
70 g egg whites
60 g sugar
25 g water
3,6 g gelatine powder
14,4 g water

Soften the mascarpone, add the gelatine mass previously melted in the water, then the Italian meringue. Finally add the lightly whipped cream.

3. CHERRY CONFIT

400 g frozen cherries
50 g Griottines Cointreau® 15%
30 g raspberry puree
1 orange peel
2 g xanthan
15 g sugar

Mix the xanthan with the sugar. Thaw the frozen cherries in a colander. Collect the juice and reduce by half. Add Griottines Cointreau® and chopped cherries, raspberry puree and orange peel. Bring to a boil, pour in the xanthan-sugar mixture, boil again until the confit has thickened. Divide 35 g per Flexipan® mould and freeze.

4. ASSEMBLY

Place an insert of frozen cherry confit on the sponge. Layer with mascarpone cream on top to cover the confit. Garnish with fresh raspberries.