



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

LEMON FLOWER



THE CHEF

Original creation by
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International Pastry Chef
Consultant



1. SHORTBREAD

- 200 g fractionated butter (82% fat)
- 100 g icing sugar
- 100 g fine almond powder
- 4 g cinnamon powder
- 400 g flour T65
- 3 g salt
- 83 g eggs

In a mixer bowl, crumble the butter into small cubes with the powders. When there is no more butter residue, add the eggs. Mix gently until smooth. Refrigerate in a film for 12 hours. Spread out to 2 mm thick and cut. Cook at 150°C. Cover with Mycryo® cocoa butter.

2. GILDING

- 150 g cream
- 120 g egg yolks

Mix the ingredients. Sprinkle over the shortbread and place again in the oven at 150°C. Set aside dry.

3. VANILLA SPONGE

- 247 g milk
- 90 g butter (82% fat)
- 52 g honey
- 10 g Prova liquid vanilla
- 102 g egg yolks
- 156 g eggs
- 126 g flour T45
- 65 g saccharose
- 44 g Trehalose
- 231 g egg whites

Boil milk, butter, honey and liquid vanilla. In a bowl, combine the egg yolks, whole eggs, sifted flour, saccharose and Trehalose.

Pour in the boiling liquid. Heat everything in a saucepan to thicken without boiling. Mix. Stir in the whipped whites.

Spread 1 050 g on each of the 2 40 x 60 cm silicone edge plates. Bake at 170°C for about 14 minutes in a ventilated oven on a lined baking sheet. Once out of the oven, turn on a baking sheet and leave in the refrigerator without removing the silicone mould. Two hours later, unmould.

4. AMARETTO WHIPPED GANACHE

- 783 g cream (35% fat) (1)
- 17 g gelatin powder 200 blooms
- 101 g water (for gelatin)
- 559 g Felchlin Edelweiss white chocolate 36%
- 1 957 g cream (35% fat) (2)
- 84 g Rémy Cointreau Gastronomie Amaretto 60%

Heat the cream (1) and add the hydrated gelatin. Pour over the chocolate and mix. Add the cream (2), Amaretto and mix again. Set aside at 4°C for 12 hours before use.

5. CHEESE CAKE

- 765 g Elle et Vire cheese cake
- 225 g Trehalose
- 36 g flour T45
- 180 g eggs
- 27 g egg yolks
- 54 g cream
- 15 g Rémy Cointreau Gastronomie Amaretto 60%

Mix ingredients in a robot cutter until smooth. Mould and bake at 120°C for 20 to 25 minutes. Let cool, then freeze. Set aside in the freezer.

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GASTRONOMIE

6. YELLOW LEMON SYRUP

560 g water
50 g saccharose
250 g glucose
2,5 g xanthan gum
Lemon zest
60 g fresh lime juice
Yellow lemon colour in SQ

Bring the water and saccharose to 80°C, add the glucose and set aside at 4°C. When the syrup is cold, add the xanthan gum and mix to dissolve it properly. Finish by adding the finely chopped lemon zest, fresh lime juice and the colour. Pour into a silicone mould. Freeze and set aside.

7. CARRAGEENAN GEL

630 g water
270 g saccharose
12 g Kappa carrageenan

In a saucepan, bring the ingredients to a boil. Skim if necessary. Cover the half-spheres in 2 times. Refrigerate for thawing.

8. ASSEMBLY & FINISHING

14 g shortbread per mould
-> 9 moulds ø 7 cm, briochette silicone mould (Gober réf. 488)
Gilding
Amaretto whipped ganache with a pastry bag fitted with a plain tip into 10 mm ø
17 g cheese cake per mould
-> 10 moulds ø 5 cm, briochette silicone mould
Vanilla sponge cut in 4 cm ø round
5 g Speculoos paste (Lotus)
8 g yellow lemon syrup in 2.5 cm ø half-spheres silicone moulds
3 g carrageenan gel
Decor: Thyme, lemon, sugar snow decor

