



RÉMY COINTREAU

GASTRONOMIE



VANILLA LOG



THE CHEF

Original creation by
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Pastry Chef & Chocolate maker



Recipe for 4 logs

1. COFFEE JOCONDE

- 668 g egg whites
- 100 g sugar
- 20 g trimoline
- 500 g eggs
- 1,5 kg Ranson almond powder 50/50
- 28 g coffee extract
- 200 g flour
- 144 g Debic Constant dairy butter

Whisk egg whites with sugars. Whisk whole eggs with almond powder and coffee extract. Combine the two preparations and finally add the flour and melted butter. Cover a baking tray (60 x 40 cm) with baking paper before rolling out the dough. Bake at 180°C for 8 minutes.

2. COFFEE-CARDAMOM MOUSSE

- 276 g egg whites
- 576 g sugar (1)
- 1,148 kg Debic Constant dairy butter
- 1,228 l milk
- 60 g Les vergers Boiron ginger puree
- 28 ml coffee extract
- 4 g cardamom powder
- 240 g egg yolks
- 268 g sugar (2)
- 108 g corn starch
- 60 ml St-Rémy® Brandy 60%

Heat egg whites and sugar (1) to 80°C. Whisk until cooled to 40°C, then fold in tempered butter to make butter cream. Heat milk with ginger puree, coffee extract and cardamom powder.

Whisk egg yolks with sugar (2) and corn starch. Pour over hot milk mixture. Bring to the boil and continue cooking for 2 minutes. Cool to 35°C before adding the St-Rémy® brandy. Mix with the butter cream to obtain a coffee-cardamom mousse. Cover a small log mould with coffee joconde. Fill with coffee-cardamom mousse and freeze.

3. VANILLA BAVAROISE

- 20 g gelatin powder
- 100 ml water
- 360 g egg yolks
- 300 g sugar
- 1,5 l Debic cream (35% fat) (1)
- 4 vanilla pods
- 1.5 l Debic cream (35% fat) (2)
- 90 g Les vergers Boiron wild strawberries

Dissolve gelatin powder in water. Whisk egg yolks with sugar. Add cream (1) and crushed vanilla pods. Place over heat and whisk like a custard. Add gelatin mass and melt. Allow to cool before folding in the whipped cream (2) and wild strawberries with a spatula. Fill 200 g Flexipan® moulds and freeze.

4. CARA CRAKINE CRUNCH

- 2 kg Cacao Barry Cara Crakine™
- 300 g Callebaut Brazilian pistachios
- 300 g Callebaut GNT chopped and roasted hazelnuts

Heat the Cara Crakine™ and stir in the Brazilian pistachios and hazelnuts. Roll out to 6 mm between 2 sheets of baking paper and leave to harden. Cut into log-sized rectangles.

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RÉMY COINTREAU

GASTRONOMIE

5. WHITE GLAZE TO SPRAY

1 kg white cocoa butter
32 ml olive oil

6. ASSEMBLY & FINISHING

Half fill log mould with vanilla bavaoise. Push in the coffee-cardamom mousse insert and complete with vanilla bavaoise. Finish with Cara Crakine crunch and freeze.

Spray logs with white glaze. Crystallize the white cocoa butter. Spray a thin layer of colorant onto a PVC sheet. When half hardened, place a stencil on top. Spread the crystallized white chocolate. Remove the stencil and allow the chocolate to harden. Place the sheet between 2 plates, turn over and leave to crystallize for 1 night in a refrigerator at 15°C. Finish with macaroons, Christmas decorations and silver glitter.

