



# RÉMY COINTREAU

GASTRONOMIE



## LYCHEE CHESTNUT VERRINE



THE CHEF

Original creation by  
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Recipe for around ten 120 ml verrines (5.5 cm in diameter and 8 cm high)

### 1. CHESTNUT FONDANT SPONGE

- 30 g softened butter
- 10 g caster sugar
- 5 g vanilla sugar
- 80 g chestnut cream
- 20 g almond powder
- 1 whole egg (50 g)
- 15 g whole milk
- 30 g flour Type 55
- ½ level teaspoon of baking powder
- Total weight: 240 g

In a bowl, whisk softened butter with sugar, vanilla sugar, chestnut cream and almond powder. Add egg and milk. Incorporate the flour sieved with the baking powder. Preheat the oven to 180°C. Spread in a 5 mm layer into a circle or a greased floured sponge mould. Bake in a convection oven at 180°C for around 10 minutes, making sure that it remains soft and fluffy. Unmould. When cooled use a cutter to make discs the same diameter as the verrines (5 cm).

### 2. LYCHEE AND CHESTNUT COMPOTE WITH RÉMY MARTIN® COGNAC

- 140 g lychees in syrup
- 40 g sugar for jam
- 120 g cracks of candied chestnuts
- 15 g Rémy Martin® VSOP cognac 40% vol.
- 1 ½ gelatin leave (3 g) 200 Blooms
- Total weight: 318 g

Coarsely chop the lychees to preserve the small pieces. In a saucepan, heat the blended lychees and sugar. Add the cracks of candied chestnuts and heat for another 2 minutes. Add the gelatin softened in cold water and drained, then Rémy Martin® VSOP. Refrigerate. Whilst the compote is cooling, stir it with a rubber spatula to stop it from jellifying completely – you are aiming for a slightly runnier consistency.

### 3. LIGHT VANILLA CREAM WITH RÉMY MARTIN® COGNAC

- 40 g liquid cream (35% fat)
- 25 g whole milk
- ½ vanilla bean
- 1 egg yolk (20 g)
- 40 g caster sugar
- ½ gelatin leave (1 g) 200 Blooms
- 15 g Rémy Martin® VSOP cognac 40% vol.
- 200 g whipped cream
- Total weight: 341 g

In a saucepan, bring the liquid cream and whole milk to the boil and let the split and scraped vanilla bean infuse in the mixture. Strain. In a bowl, gently cream the egg yolk and the caster sugar, then add the hot vanilla infusion and heat to 85°C (just before boiling). Add the gelatine softened in cold water and drained, then sieve using a fine strainer and blend. Cool the mixture to 40/45°C (hardly tepid), then add the Rémy Martin® VSOP and gently fold in the smooth whipped cream. Set aside.

### 4. RÉMY MARTIN® COGNAC SOAKING SYRUP

- 30 g caster sugar
- 50 g water
- 35 g Rémy Martin® VSOP Cognac 40% vol.
- Total weight: 115 g

In a saucepan, boil water and sugar. Leave to cool and add the Rémy Martin® VSOP.

### 5. CHESTNUT AND CARAMEL SAUCE

- ½ vanilla bean
- 40 g caster sugar
- 125 g liquid cream (35% fat)
- 45 g chestnut cream
- ½ gelatin leave (1 g) 200 Blooms
- Total weight: 211 g

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In a saucepan, heat the caster sugar with the split and scraped vanilla bean to form a dry, amber caramel. Deglaze with the boiling whipping cream. Heat the caramel sauce to 102°C (boil for 1 minute), then add the chestnut cream and the gelatine softened in cold water and drained. Strain and set aside.

## 6. ASSEMBLY AND FINISHING

Insert around 20 g of light vanilla cream with Rémy Martin® VSOP into each verrine. On top, place a disc of about 9 g of fondant sponge soaked in a little Rémy Martin® VSOP syrup. Then add around 30 g of lychee and chestnut compote. Pipe a little more (around 10 g) light vanilla cream with Rémy Martin® VSOP on top, and place the verrines in the refrigerator. Top each verrine with about 15 g of chestnut and caramel sauce. Garnish with a small chestnut in syrup or candied chestnut and a sprig of fresh rosemary.

