



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY®



THE CHEF

Original creation by
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Recipe for 3 desserts 4.5 cm high with a diameter of 18 cm

1. MACADAMIA BROWNIE

60 g egg yolks
15 g caster sugar
145 g dark couverture chocolate (65%)
135 g butter
100 g egg whites
15 g caster sugar
35 g flour
50 g chopped macadamia nuts
Total weight: 555 g

In a mixer, use the whisk attachment to beat the yolks with the first lot of sugar to a sabayon texture; mix the melted dark couverture chocolate and the softened butter. Whisk the egg whites with the second lot of sugar. Mix the sabayon and the chocolate and butter mixture, then add the whipped egg whites and the flour. Place in 16 cm diameter Flexipan® moulds (170 g) and sprinkle with chopped macadamia nuts. Cook in a convection oven at 180°C for about 18 minutes.

2. CRÈME BRÛLÉE WITH ST-RÉMY® BRANDY AND MADAGASCAN VANILLA

280 g whipping cream
70 g whole eggs
30 g egg yolks
50 g caster sugar
1 Madagascan vanilla pod
28 g gelatine
(4 g of 200 bloom gelatine powder and 24 g water)
35 g St-Rémy® brandy 60%
Total weight: 493 g

Make a custard with the cream, eggs, egg yolks, caster sugar and vanilla pod, and cook to 85°C. Allow to cool slightly and then add the St-Rémy® brandy and gelatine. Purée until smooth with a blender. Place in 16 cm Flexipan® disc moulds (140 g). Place in the freezer.

3. MILK CHOCOLATE MOUSSE

240 g full-fat milk
55 g egg yolks
25 g caster sugar
42 g gelatine
(6 g of 200 bloom gelatine powder and 36 g water)
560 g milk couverture chocolate (45%)
445 g whipped cream
Total weight: 1367 g

Make a custard with the milk, egg yolks and caster sugar cooked to 85°C. Add the gelatine. Mix the milk couverture chocolate melted to 35°C with a quarter of the whipped cream. Add the custard at 35°C, then the rest of whipped cream. Set aside for assembly.

4. PAN-FRIED PEARS

1000 g ripe pears
125 g caster sugar
125 g butter
75 g St-Rémy® brandy 60%
1 tonka bean
Total weight: 1325 g

Cut the pears into thin slices. Melt the butter and caster sugar in a frying pan. Add the pears and fry until just cooked. Grate the tonka bean on top and flambé with the St-Rémy® brandy. Pour the pears into a sieve and leave to cool on a baking sheet. Set aside for assembly.

5. WHITE MIRROR ICING

150 g water
300 g glucose
300 g caster sugar
200 g sweetened condensed milk
140 g gelatine
(20 g of 200 bloom gelatine powder and 120 g water)
300 g white chocolate
5 g titanium oxide
Total weight: 1395 g

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In a saucepan, cook the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk and the gelatine, and then lastly over the white chocolate and titanium oxide. Refrigerate overnight. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

7. ASSEMBLY AND FINISHING

On a baking tray covered with a polyethylene sheet, line 18 cm diameter, 4.5 cm high cake rings with milk chocolate mousse. Place a macadamia brownie in the bottom of the ring, cover with a thin layer of milk chocolate mousse. Arrange the pears and cover with milk chocolate mousse. Add the crème brûlée with St-Rémy® brandy. Smooth with the rest of the mousse. Place in the freezer. Unmould the desserts and glaze them with the white mirror icing. Place purple macaroons around the edge, decorate with pears® and strands of ivory chocolate.

* Pears for decoration

Cut some pears into thin slices and dip them into 30°B syrup. Place on a sheet of Silpat®. Cook in the oven at 180°C until they colour. When cool, spray with a dark chocolate and cocoa butter mixture to prevent moisture being absorbed in the refrigerator and to create some contrast.

INDIVIDUAL ST-RÉMY®

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm. The procedures are identical.

1. Macadamia brownie

Halve the recipe, use approximately 12 g for each individual brownie in 4 cm diameter Flexipan® moulds.

2. Crème brûlée with St-Rémy® brandy and Madagascan vanilla

Halve the recipe. Pour into 1 cm high, 4 cm diameter Flexipan® moulds (about 10 g).

3. Pan-fried pears

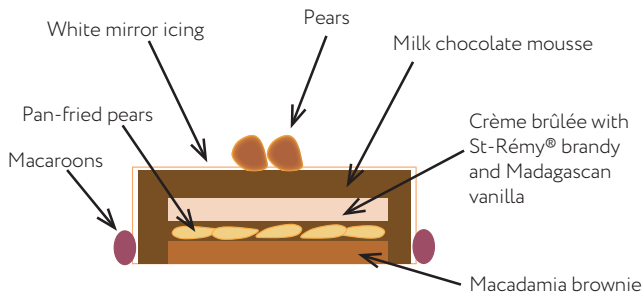
Halve the recipe.

4. Milk chocolate mousse

Halve the recipe, about 35 g.

5. Icing & decoration

Same recipe.



COINTREAU

ST-RÉMY
ESTABLISHED IN 1765

MOUNT GAY
Barbados Rum EST. 1703

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

Jacobsen®

Pure MAGLOIRE®