



RÉMY COINTREAU

GASTRONOMIE



VERRINE: ALEXANDRA



THE CHEF

Original creation by
Stéphane GLACIER
MOF Pastry



Recipe for around 12 verrines

1) CRUMBLE

- 150 g butter
- 90 g sugar
- 180 g flour

Cream butter. Add the sugar, then the flour. Mix until obtaining a crumble. Bake to 180°C for 15 minutes. Leave to cool.

2) CHOCOLATE CREAM

- 300 g milk
- 200 g cream 35% fat content
- 80 g egg yolks
- 80 g sugar
- 200 g couverture 64%
- 80 g milk couverture 38%

Bring the milk and the cream to the boil. Pour onto the egg yolks beaten with the sugar and cook together to 85°C. Pour onto the couvertures and mix. Leave to cool.

3) ST-RÉMY® CREAM

- 500 g whipped cream
- 100 g pastry cream
- 35 g St-Rémy® brandy 60%.

Cream pastry cream. Add the St-Rémy® brandy, then the whipped cream.

4) ASSEMBLY

Mix the cool crumble with 30 of cocoa butter and 30 g of milk chocolate melted together. Leave to cool. Insert 1 cm of crumble into each verrine. Fill halfway with the chocolate cream. Fill the verrines completely with the St-Rémy® cream. Complete filling with crumble. Sprinkle with icing sugar.

COINTREAU

ST-RÉMY®
HISTORIQUE FONDÉ EN 1765

MOUNT GAY®
Barbados Rum EST. 1703

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THE BOTANIST
ISLAY DRY GIN

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