



RÉMY COINTREAU

GASTRONOMIE



CCC* DESSERT GLASS



THCHEF

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Recipe for approximately 6 glasses of 16 cl

1. BANANA COMPOTE

- 165 g fresh bananas, sliced
- 15 g passion-fruit juice, without seeds
- 60 g castor sugar
- 1 gelatine leave 200 blooms (2 g)

Mix the fresh bananas with the passion-fruit juice and the castor sugar. Boil in a saucepan, add gelatin leave which have already softened in cold water. Set aside for the assembly.

2. ALMOND CRUMBLE WITH CHOCOLATE

- 30 g brown sugar
- 30 g almond powder
- 30 g flour
- 30 g butter
- 25 g 36% milk couverture chocolate

Mix by hand all ingredients until a crumble texture is formed. Distribute the crumble onto a cooking sheet and cook in a fan forced oven at 170°C for approximately 12 minutes. Right out of the oven, leave to cool, separate into regularly sliced, then add the melted chocolate. Set aside for the assembly.

3. COFFEE AND COGNAC JELLY

- 75 g water
- 65 g castor sugar
- 1 spoon (coffee) of soluble coffee (2 g)
- 2 gelatine leaves 200 blooms (4 g)
- 15 g Rémy Martin® VSOP 40% vol.

Boil together the water, sugar and soluble coffee. Add gelatin leaves which have already softened in cold water, finally the Rémy Martin® VSOP. Leave to cool and set aside for the assembly.

4. COFFEE AND COGNAC CREAM

- 100 g milk
- 50 g single cream
- 15 g castor sugar
- 1 egg yolk (20 g)
- 1 spoon (coffee) of soluble coffee (2 g)
- 2 gelatine leaves 200 blooms (4 g)

- 20 g Rémy Martin® VSOP 40% vol.
- 140 g whipped cream
- 20 g soaked raisins in Rémy Martin® VSOP

In a saucepan, bring the milk, single cream and caster sugar to the boil. Then add egg yolk, whisk and incorporate the soluble coffee and gelatin leaves which have already softened in cold water. Place in fridge to cool, BUT before the total gelled consistency, add Rémy Martin® VSOP, whipped cream and soaked raisins. Use immediately in the assembly.

5. DECORATION CRUMBLE

- 15 g brown sugar
- 15 g castor sugar
- 30 g almond powder
- 30 g flour
- 30 g butter
- 15 g chopped white almonds
- 15 g chopped white hazelnuts
- 15 g chopped walnut kernels
- 10 g chopped green pistachios

Mix by hand all ingredients together until a crumble texture is formed. Distribute the crumble onto a baking sheet and cook in a fan forced oven at 170°C for approximately 12 minutes. Leave to cool for the decoration of the glasses.

6. ASSEMBLY AND DECORATION

Using a piping bag, fill each glass with approximately 30 g of banana compote and allow to set in the refrigerator. Next, distribute 20 g of crumble into each glass and allow to set in the refrigerator. Cover with 30 g of coffee-cognac cream allowing to set once more in the refrigerator. Pour approximately 20 g of coffee-cognac jelly and once more allow to set in the refrigerator. Pipe again 30 g of coffee-cognac cream and finish with the decoration crumble.

Successful great glasses are linked to right gelled consistency of each layer to obtain a beautiful visual assembly.

* CCC : Chocolate, Coffee, Cognac

