



RÉMY COINTREAU

GASTRONOMIE

PORT
CHARLOTTE

MONT BLANC VERRINE



THE CHEF

Original creation by
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'Une glace à Paris', France



1. PORT CHARLOTTE® CHESTNUT COULIS

250 g chestnut cream
50 g Port Charlotte® whisky 50%
Total weight: 300 g

In a bowl, mix the ingredients together. Set aside.

2. PORT CHARLOTTE® CHESTNUT ICE CREAM

500 g whole milk
160 g 35% fat cream
75 g caster sugar
50 g atomised glucose
50 g 0% fat milk powder
3 g stabiliser
50 g egg yolks
200 g chestnut paste
150 g chestnut cream
15 g Port Charlotte® whisky 50%
Total weight: 1 253 g

Bring the milk and cream to the boil in a saucepan. Add the whitened mixture of egg yolks, sugar, glucose, stabiliser and milk powder. Cook to 83°C. Stir in the chestnut paste and cream, then the Port Charlotte®. Mix well. Cool rapidly to 4°C. Leave to mature for at least 4 hours. Blend and whirl.

3. MATCHA ICE CREAM

1 036 g whole milk
20 g Matcha green tea powder
330 g 35% fat whipping cream
240 g caster sugar
100 g 0% fat milk powder
100 g atomised glucose
9 g stabiliser
Total weight: 1 835 g

Bring the milk and cream to the boil in a saucepan. Add the sugar, tea powder, glucose, milk powder and stabiliser. Cook to 85°C. Blend and cool rapidly to 3°C. Leave to mature for at least 4 hours. Blend and whirl.

4. VANILLA MERINGUE

188 g egg whites
40 g caster sugar (1)
20 g caster sugar (2)
130 g caster sugar (3)
188 g icing sugar
6 g vanilla powder
2 g cream of tartar
Total weight: 574 g

Beat the egg whites with the sugar (1) and cream of tartar in a mixer. Gradually add the sugar (2). Finally, fold the egg whites into the sugar (3). Using a spatula, fold in the sifted icing sugar and vanilla powder. Shape into meringuettes. Bake in a fan-assisted oven at 80°C for 90 minutes.

5. MONT BLANC PREPARATION

300 g chestnut paste
50 g chestnut cream
70 g milk
45 g butter
10 g Port Charlotte® whisky 50%
Total weight: 475 g

Heat the milk and butter in a saucepan. Mix the chestnut paste and the chestnut cream in a mixer fitted with the paddle attachment. Stir in the warm milk and butter mixture. Add the Port Charlotte®. Set aside.

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6. ITALIAN MERINGUE

200 g caster sugar
20 g glucose
60 g water
100 g egg whites
Total weight: 380 g

Cook the sugar, glucose and water in a pan at 118°C. Pour the cooked sugar over the frothy egg whites. Whisk until completely cooled.

7. ASSEMBLY & FINISHING

In a verrine, poach the **Port Charlotte®** chestnut ice cream halfway up, followed by the **Port Charlotte®** chestnut coulis. Place the meringuettes on top. Poach the Matcha ice cream and freeze.

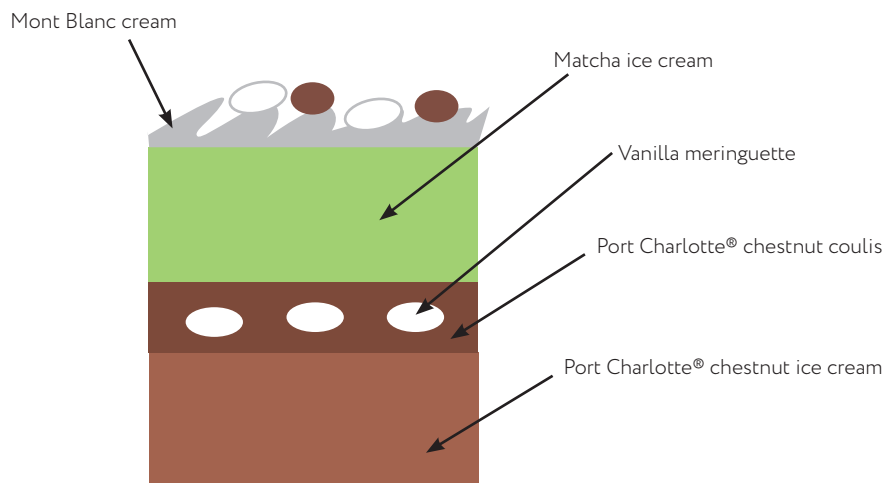
Poach the Mont Blanc cream on a sheet of baking paper using a Mont Blanc tip.

Freeze.

Using a cookie cutter, cut out the diameter of the verrine.

Place the disc on the verrine.

Finish the decoration with the Italian meringue, the meringuettes and a few marrons glacés.



COINTREAU

ST-RÉMY
BOTTILLAGE DE FRANCE

MOUNT GAY
Barbados Rum
EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
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Père
MAGLOIRE®