



# RÉMY COINTREAU

GASTRONOMIE



## CHOCO ST-RÉMY®



THE CHEF

Original creation by  
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Creative Pastry Chef Debic,  
'Passion Pâtisserie' Member,  
Belgium



Recipe for 10 pieces of 10 cm in length x 10 cm in ø

### 1. ALMOND MOUSSE

- 200 g almond paste min. 70%
- 25 g **St-Rémy®** brandy 60%
- 100 g milk
- 10 g gelatine
- 220 g Debic whipped cream (35% MF)

Dissolve the almond paste in the hot milk. Add the gelatin, previously soaked in cold water and drained. Add **Rémy Martin® Cognac**, then lightly whipped cream. Dispense in tubes of 6 cm in length and 3 cm in ø and close with a fine layer of homemade sponge cake. Freeze.

### 2. BRITTANY SABLE

- 225 g butter
- 215 g sugar
- 120 g egg yolks
- 8 g coarse sea salt
- 28 g baking powder
- 300 g flour
- 100 g almond powder
- 35 g chocolate chips
- 35 g Mycryo® cocoa butter

Mix the butter with the sugar and add the lightly whipped egg yolks. Sift the baking powder in the flour, then mix with the chocolate chips and the almond powder. Stir into the first mixture and quickly knead. Spread on baking paper and store in the refrigerator. Roll out to 7 mm thickness. Place in a circle (16 cm in ø) then cook in a fan forced oven at 165°C for 22 minutes.

### 3. RÉMY MARTIN® CHOCOLATE MOUSSE

- 115 g egg yolks
- 140 g sugar
- 300 g Debic cream (35% MF) (1)
- 400 g Mexico dark chocolate 66%
- 200 g Java milk chocolate 36%
- 55 g **St-Rémy®** brandy 60%
- 1 250 g Debic cream (35% MG) (2)

Make a cream anglaise (85°C) with the egg yolks, the sugar and the cream (1). Pour onto the two chocolates and mix. Add the **St-Rémy®** brandy, then the whipped cream (2). Fill moulds with sheets in plastic in relief. Freeze and fill the almond mousse in frozen tubes.

### 4. LEMONADE JELLY

- 250 ml lime juice + zest
- 250 g water
- 250 g sugar
- 18 g gelatine
- 2 fresh mangoes

Boil together the water and the sugar, add the lime juice and the zest, then the melted gelatine. Let set in the fridge overnight. Whip the mass for 10/12 minutes on maximum speed. Pour onto a sheet and freeze. Cut in cubes for decoration.

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COINTREAU



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## 5. ASSEMBLY & FINISHING

Unmold the circles and spray dark chocolate/cocoa butter (50/50). Place over the bases of Brittany sable. Decorate with pieces of brownie, mango and lemonade jelly cubes.

