



RÉMY COINTREAU

GASTRONOMIE



ASIA DREAM



THE CHEF

Original creation by
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Recipe for 4 domes, 14 cm in diameter

1. BRETON MATCHA SHORTBREAD DOUGH

310 g butter
150 g icing sugar
1 g salt
50 g eggs
175 g almond powder
325 g flour
15 g baking powder
20 g Matcha green tea
Total weight: 1.046 g

Gently mix butter, icing sugar and salt. Add eggs, almond powder and flour sifted with baking powder and green tea. Roll out shortbread dough to 2.2 mm thickness with a rolling pin. Bake in a fan-assisted oven at 160°C for 12 minutes.

2. MATCHA SPONGE

180 g eggs
70 g caster sugar (1)
2 g salt
50 g grapeseed oil
100 g corn starch
100 g potato starch
14 g baking powder
15 g Matcha green tea
170 g egg whites
160 g caster sugar (2)
6 g cream of tartar
Total weight: 804 g

Place the egg whites, caster sugar (2) and cream of tartar in the freezer for 10 minutes, then whisk until stiff.

In a mixing bowl, combine the eggs, caster sugar (1), salt and grapeseed oil. Add the corn starch, potato starch, Matcha green tea and baking powder, sifted together. Finish the mixture by folding in the stiffly beaten egg whites.

Pour the mixture into a 60 x 40 cm Flexipan frame. Place in a fan-assisted oven at 180°C, then immediately lower the temperature to 145°C and bake for 10 minutes. Test cooking with a knife. Once out of the oven, vigorously tap the sponge sheet to prevent it from falling back. Place a Silpat or baking sheet on top of the sponge. Turn out onto baking sheet. Leave to cool. Store in the freezer.

3. CREAMY VANILLA

75 g inulin
150 g glucose
245 g whipping cream (1)
2 g salt
150 g whipping cream (2)
2 vanilla pods
16 g cocoa butter
30 g softened butter
30 g St-Rémy® brandy 60%
Total weight: 698 g

Infuse the whipping cream (2) with the vanilla. In a saucepan, cook the inulin, glucose, salt and whipping cream (1) at 105°C. Decook with the vanilla cream infusion. Add cocoa butter. Blend. Cool to 40°C before incorporating the butter and St-Rémy® brandy. Blend. Set aside.

4. MATCHA MOUSSELINE CREAM

675 g whole milk
180 g caster sugar
150 g egg yolks
2 vanilla pods
45 g potato starch
225 g butter (1)
225 g butter (2)
90 g whipped cream
20 g Matcha green tea
Total weight: 1,610 g

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Bring milk and vanilla to the boil. Add blanched egg yolks, caster sugar and potato starch. Bring back to the boil. Stir in butter (1) and green tea while hot. Cool to 4°C. Using a mixer fitted with the paddle attachment, cream the butter (2). Add the green tea cream (mixed well beforehand) in 3 additions, followed by the whipped cream.

5. ST-RÉMY® PUNCH

- 160 g water
- 60 g caster sugar
- 30 g St-Rémy® brandy 60%
- 10 g Matcha green tea
- Total weight: 260 g

In a saucepan, bring the water and sugar to the boil before adding the Matcha green tea. Cool before pouring in the St-Rémy® brandy.

6. ASSEMBLY

Cut out the Matcha sponge:

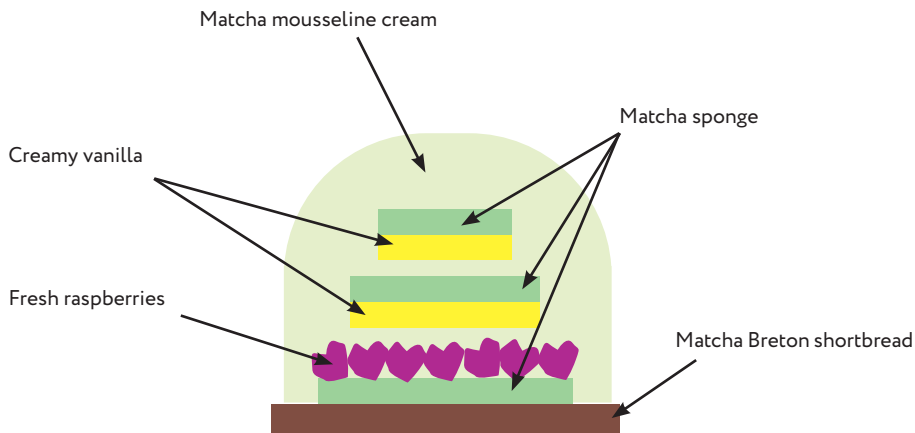
- 4 sponge bases, 12 cm in diameter
- 4 sponge bases, 10 cm in diameter
- 4 sponge bases, 8 cm in diameter

Soak the sponges with St-Rémy® punch.

Line a 14 cm-diameter stainless steel half sphere with Matcha mousseline cream. Place an 8 cm sponge. Garnish with vanilla cream. Poach with Matcha mousseline cream, then place a 10 cm sponge on top. Top with creamy vanilla. Arrange fresh raspberries. Poach with Matcha mousseline cream. Place a 12 cm sponge. Set aside in the freezer.

Unmould. Cover with neutral icing.

Place on a 16 cm diameter baked Matcha Breton shortbread base. Place a 16 cm diameter openwork white chocolate shell. Glaze with a white velvet spray gun. Decorate.



COINTREAU

ST-RÉMY®
ESTABLISHED IN 1765

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Barbados Rum EST. 1703

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