



RÉMY COINTREAU

GASTRONOMIE



BLACK SESAME



THE CHEFS

Original creation by
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World Pastry Champions 2019,
Malaysia



Recipe for 10 pieces

1. BLACK SESAME ICE CREAM

- 1 139 g milk
- 60 g milk powder (0% fat)
- 157 g sugar
- 140 g glucose atomise
- 45 g inverted sugar
- 304 g whipping cream
- 9 g ice cream stabiliser
- 146 g black sesame paste
- Total weight: 2 000 g

Cook the mixture to 85°C, emulsify with black sesame paste. Cool down the mixture to 4°C, preserve in the chiller overnight for maturation.

2. BLACK SESAME FINANCIER

- 79 g almond powder
- 157 g icing sugar
- 58 g flour
- 254 g egg white
- 47 g inverted sugar
- 51 g sugar
- 53 g black sesame paste
- 32 g butter
- 19 g cooking oil
- Total weight: 750 g

Sift together almond powder, icing sugar and flour.

Prepare a medium peak French meringue : in a robot-cup, beat the egg white and incorporate the sugars.

Fold in dry ingredients.

Mix together black sesame paste, melted butter and oil, then incorporate the meringue.

With a pastry bag, pour 85 g of this preparation in an cercle of oval form. Bake to 160°C - fan 3 - vent in - for 12 minutes.

3. BLACK SESAME CROUSTILLANT

- 2 vanilla beans
- 26.5 g black sesame paste
- 12 g cocoa butter
- 0.5 g sea salt
- 68 g white chocolate couverture 35%
- 68 g Feuilletine
- Total weight: 175 g

Mix vanilla, black sesame paste, melted cocoa butter, melted couverture and salt, then fold in Feuilletine. Spread 40 g per circle, on the financier and press to compact.

4. RASPBERRY COULIS

- 231 g Ponthier raspberry puree
- 116 g Ponthier strawberry puree
- 40 g dextrose
- 61 g glucose atomise
- 9 g sugar
- 5 g NH pectin
- 38 g gelatin mass
- Total weight: 495 g

In a saucepan, heat up purees together until 45°C. Gradually add dextrose, glucose, then sugar and NH pectin mixed together. Continue to cook the mixture until it reaches 46 Brix. Add the gelatin mass. Using a pastry bag, spread 20 g per circle, on the croustillant.

5. ST-RÉMY® PARFAIT

- 98 g condensed milk
- 10 g butter
- 39 g glucose syrup
- 39 g milk
- 0.5 g salt
- 78.5 g egg yolk

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- 9 g gelatin mass
- 185 g whipped cream
- 1/2 orange zest
- 41 g St-Rémy® brandy 60%
- Total weight: 969 g

In a saucepan, cook a Crème Anglaise with condensed milk, butter, glucose syrup, milk, salt and egg yolk together until 83°C, then add gelatin mass. Sift. Pour over the mixing bowl and whip up with a whisk attachment. Fold in whipped cream, orange zest and St-Rémy® brandy. Fill the top of the circle (80 g).

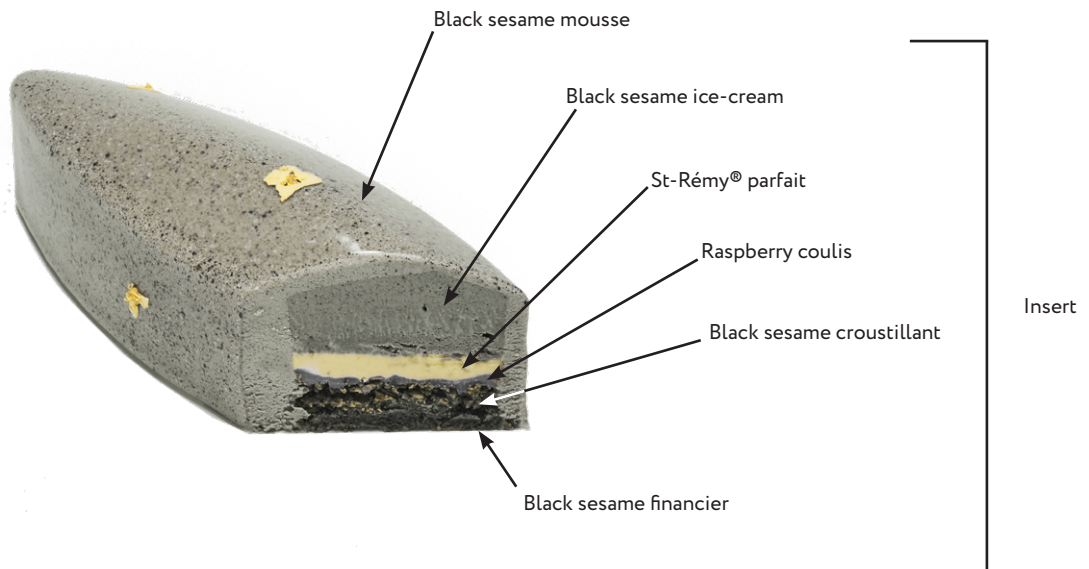
6. BLACK SESAME MOUSSE

- 357 g whipping cream (1)
- 784 g whipping cream (2)
- 321 g white chocolate couverture 35%
- 196 g Italian meringue
- 96 g St-Rémy® brandy 60%
- 128 g gelatin mass
- 118 g black sesame paste
- Total weight: 2 000 g

Blend whipping cream (1), melted couverture, melted gelatin mass and black sesame paste. Fold with Italian meringue, whipping cream (2) and St-Rémy® brandy.

7. ASSEMBLY

- Spray on the sides with mottled grey decor.
- Pour black sesame mousse into the bottom (160 g per mold) and cover the sides using a small-spoon.
- Place the frozen insert.
- After freezing, unmold and cover with neutral glaze.



In the video, Rémy Martin® cognac is replaced by St-Rémy® brandy.

COINTREAU

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