



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY® ZEN



THE CHEF

Original creation by
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Recipe for one 60 cm by 40 cm, 3.5 cm high rectangle to make 8 desserts for 8 people

1. SWEET SESAME PASTY

200 g butter
135 g icing sugar
45 g ground almonds
65 g whole eggs
3 g Guérande sea salt
330 g flour type 55
90 g bread flour
145 g black sesame seeds
145 g white sesame seeds
Total weight: 1158 g

Use the paddle attachment to mix the butter, icing sugar and ground almonds. Add the whole eggs, then the sea salt, the two types of flour and finally the sesame seeds, lightly crushed with a rolling pin. Knead lightly, then refrigerate the dough for around 1 hour before use. Using a rolling machine, roll the pastry out to a thickness of 7 mm and a size of 60 cm by 40 cm. Leave to rest in the refrigerator for another 30 minutes, then bake in a convection oven at 160°C for around 20 minutes. Set aside for assembly.

2. MATCHA DACQUOISE BISCUIT

250 g egg whites
100 g caster sugar
180 g ground almonds
60 g ground hazelnuts
200 g icing sugar
20 g Matcha powder
Total weight: 810 g

Use the whisk attachment to whip the egg whites into peaks, slowly adding the caster sugar to create meringue. Use a rubber spatula to fold in the sifted mixture of ground almonds and hazelnuts, icing sugar and Matcha powder. Spread the biscuit out on a Silpat® mat in a 60 cm by 40 cm frame on a baking sheet and bake in a convection oven at 180°C for around 18 minutes. Set aside for assembly.

3. SESAME CREAM

650 g whipping cream
700 g caster sugar
80 g honey
700 g black sesame paste
115 g St-Rémy® brandy 60%
154 g gelatine
(22 g of 22 bloom gelatine powder and 132 g water)
Total weight: 2399 g

Without heating, mix the whipping cream, caster sugar and honey, then pour the mixture over the sesame paste and St-Rémy® brandy before adding the dissolved gelatine. Set aside for assembly.

4. WHITE CHOCOLATE CREAM

250 g whipping cream (35% fat)
250 g full fat milk
100 g egg yolks
1 kg white chocolate
77 g gelatine
(11 g of 200 bloom gelatine powder and 66 g water)
900 g whipped cream
Total weight: 2577 g

In a saucepan, cook the whipping cream, milk and egg yolks together at 85°C (as you would for custard). Pour the cooked mixture over the chopped white chocolate to create a ganache at 40°C. Add the dissolved gelatine and, lastly, the whipped cream. Set aside for assembly.

5. MATCHA MACARON DECORATION

135 g white almonds
190 g icing sugar
10 g Matcha powder
12 g egg whites
100 g egg whites
30 g caster sugar
1 g powdered egg whites
Total weight: 478 g

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Use a food processor to combine the white almonds, icing sugar and Matcha powder, and pour the resulting mixture into a stainless steel bowl. Use the whisk attachment to whip the 100 g of egg whites into stiff peaks with the caster sugar and powdered egg whites. Add the 12 g of egg whites to the dry mixture, then add the whipped egg whites. Work the mixture until it is smooth using a rubber spatula. Then, using a piping bag fitted with an 8 mm tip, pipe macaroons onto a baking sheet lined with a Silpat® mat. Place this sheet on top of another one and bake in a convection oven at 160°C for around 14 minutes. Set aside for the assembly and finishing stage.

and sprinkle a mixture of sea salt and black and white sesame seeds around them.

INDIVIDUAL ST-RÉMY® ZEN

Recipe for one 60 cm by 40 cm, 3.5 cm high rectangle to make around 54 individual portions.

The recipe is identical and cut into small individual cakes, each one 12 cm long by 3 cm wide. Decorate the tops with matcha macaroons, and sprinkle a mixture of sea salt and black and white sesame seeds around them.

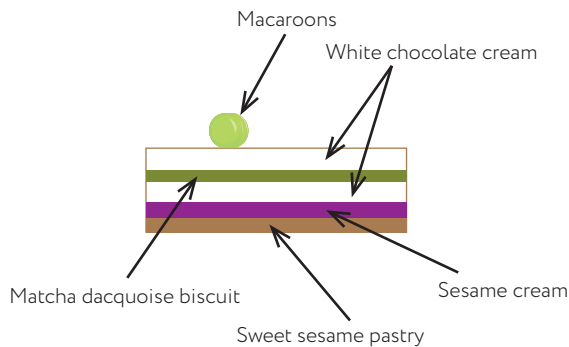
6. IVORY CHOCOLATE SPRAY

- 200 g of ivory chocolate
- 100 g cocoa butter
- Total weight: 300 g

Melt the ivory chocolate and cocoa butter in the microwave. Set aside to use at around 30°C with a spray gun.

7. ASSEMBLY AND FINISHING

Place the cooked sweet sesame pastry in the base of a 60 cm by 40 cm by 3.5 cm frame and cover with the sesame cream. Leave to set in the freezer. Once set, add a layer of about 1 cm of white chocolate cream, set the Matcha dacquoise biscuit on top and smooth the rest of the white chocolate cream across the biscuit so it is flush with the top of the frame. Place them in the deep freezer. Spray the top with the ivory chocolate preparation using a spray gun, then cut the dessert into portions of the desired size. Decorate the tops with Matcha macaroons,



COINTREAU

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Barbados Rum EST. 1703

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