



# RÉMY COINTREAU

GASTRONOMIE



## CCC\* Dessert Glass



THE CHEF

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Recipe for approximately 12 glasses of 16 cl

### 1. BANANA COMPOTE

- 200 g banana puree
- 30 g passion-fruit puree
- 130 g freshly mixed bananas
- 50 g inverted sugar
- 50 g castor sugar

Mix the freshly mixed bananas with the purees, adding the inverted sugar and the castor sugar. Boil for 1 minute and set aside for the assembly.

### 2. ALMOND CRUMBLE

- 60 g castor sugar
- 60 g ground almonds
- 60 g flour
- 60 g butter

Mix all ingredients together using the K-beater/paddle until a crumble texture is formed. Distribute the crumble onto a cooking silicon mat and cook in a fan forced oven at 170°C for approximately 12 minutes.

#### Milk chocolate crumble:

- 200 g broken cooked and cooled crumble
- 50 g 36% milk couverture chocolate

Cool the cooked crumble and break apart into pieces, adding to the milk chocolate which has been melted to 34°C. Mix all ingredients together and set aside for the assembly. Approximately 20 g of crumble for each glass.

### 3. ST-RÉMY® COFFY JELLY

- 150 g water
- 30 g castor sugar
- 90 g glucose
- 8 g coffee beans
- 50 g gelatin mass\*\*
- 25 g St-Rémy® brandy 60%
- 1 g coffee extract

Boil together the water, sugar and glucose ; adding the crushed coffee beans and allow to infuse for 10 minutes. Pass all ingredients through a fine sieve and add the brandy, the melted gelatin mass and the coffee extract. Approximately 20 g per glass.

### 4. ST-RÉMY® COFFEE CREAM

- 200 g milk
- 100 g cream
- 10 g coffee beans
- 30 g castor sugar
- 80 g egg yolks
- 45 g gelatin mass\*\*
- 30 g St-Rémy® brandy 60%
- 240 g whipped cream
- 40 g soaked raisins in St-Rémy® brandy

The day before, prepare a cold infusion of the cream, milk and crushed coffee beans. The next day pass all ingredients through a fine sieve and then make a crème anglaise cooked to 85°C with the cream/milk and coffee mix, the sugar and the egg yolks. Cool down quickly the anglaise to 5°C. Add the melted gelatin mass, then at 25°C incorporate the brandy, soaked raisins and whipped cream. Set aside for the assembly. Approximately 60 g of St-Rémy® coffee cream per glass.

### 5. DECORATION CRUMBLE

- |                     |                         |
|---------------------|-------------------------|
| 30 g cassonade      | 30 g chopped almonds    |
| 30 g castor sugar   | 30 g chopped hazelnuts  |
| 60 g ground almonds | 30 g chopped walnuts    |
| 60 g flour          | 20 g chopped pistachios |
| 60 g butter         |                         |

Mix all ingredients together using the K-beater/paddle until a crumble texture is formed. Distribute the crumble onto a silicon mat and cook in a fan forced oven at 170°C for approximately 12 minutes.

### 6. ASSEMBLY AND DECORATION

Using a piping bag, fill each glass with approximately 30 g of banana compote and allow to set in the refrigerator. Next, distribute 30 g of crumble into each glass and cover with 30 g of St-Rémy® coffee cream allowing to set once more in the refrigerator. Pour over the St-Rémy® coffee cream, approximately 20 g of St-Rémy® coffee jelly and once more allow to set in the refrigerator. Pipe again 30 g of St-Rémy® coffee cream and finish with the decoration crumble.

\* CCC : Chocolate, Coffee, Cognac replace with St-Rémy® brandy

\*\* Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.