



*Trendy collection n° 6*



150 YEARS!!!

This sixth edition of our «Trendy Collections» booklet has a particular flavour this year as we celebrate our 150<sup>th</sup> year in existence.

150 years of tradition, know-how and innovation at Grandes Distilleries PEUREUX ; and non-stop top-quality service for professionals!

150 years during which our company in Fougères, hidden away at the foot of the Vosges mountains, first

conquered both regional and national markets and is now the world's leading fruit eaux-de-vie and fruit liqueur company, represented by GRIOTTINES®!

150 years focused not on the past but looking to a future in which we plan to stay by your side for many more years to come!

A huge thank you to Jean-Michel PERRUCHON and Sadaharu AOKI for agreeing to put their amazingly creative ideas down on paper!

Happy reading, happy working with our products and... happy tasting!

Let's share our passion for endeavour and excellence without moderation; the future of our companies depend on it...

**Bernard BAUD**  
President  
Grandes Distilleries Peureux



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Always keen to offer top-quality service and world-class creations using only the finest ingredients, the Ecole Gastronomique Bellouet Conseil in Paris is delighted to act as an ambassador for PREMIUM GASTRONOMIE®, representing famous names in the world of gastronomy, such as Griottines®, Cointreau®, Rémy Martin® and Saint James®.

Jean-Michel PERRUCHON, Meilleur Ouvrier de France, has created these outstanding celebration recipes for you, using new products that we are sure will delight your customers.

Gastronomically yours.



**Jean-Michel PERRUCHON**  
M.O.F. Pastry  
Ecole Bellouet Conseil, Paris, France  
[www.ecolebellouetconseil.com](http://www.ecolebellouetconseil.com)

A graduate of the Machida Cooking School in Japan, Sadaharu AOKI worked at the Pâtisserie Chandon in Tokyo before coming to France in 1991. He opened his first production unit in Paris in 1998, supplying tea rooms, restaurants, hotels and delivering to top fashion designers such as Kenzo, Chanel and Christian Dior during the Paris fashion shows. In 2001, he opened his first shop in Paris, and now has five, located in Paris and Tokyo.

“France has given me the opportunity to use high quality ingredients, from regions that specialize in their production, and to be surrounded by people who have a real passion and appreciation for good patisserie”.

Sadaharu AOKI recognizes the excellence of the brands offered by PREMIUM GASTRONOMIE®: Griottines®, Cointreau®, Raisins au Rhum Saint James® and Remy Martin®, used in what he likes to describe as four “simple” desserts.



**Sadaharu AOKI**  
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# The Saint Sylvestre



Recipe for one 35.5 cm by 28.5 cm, 4.5 cm high rectangle for four desserts for 4 people, each one 17 cm long and 14 cm wide.

**Composition: light cocoa sponge, crunchy praline, coconut and passion fruit cream with Cointreau®, foamy milk chocolate cream**

Original creation by  
**Jean-Michel PERRUCHON**,  
M.O.F. Pastry,  
Ecole Bellouet Conseil,  
Paris, France

- 1 Light cocoa sponge**  
255 g 50% almond paste  
120 g egg yolks  
105 g whole eggs  
60 g butter  
150 g egg whites  
150 g inverted sugar  
60 g flour type 55  
45 g cocoa powder  
Total weight: 945 g

Using the paddle attachment, beat the 50% almond paste with the egg yolks, whole eggs and butter, add the egg whites beaten with the inverted sugar and finally the sieved together flour and cocoa powder. Pour the sponge into a 35.5 cm long by 28.5 cm wide frame and bake in a convection oven at 170°C for approximately 14 to 16 minutes. Leave to cool in the frame and set aside for assembly.

- 2 Crunchy praline**  
90 g “pur origine Ghana 40.5%” milk chocolate couverture  
30 g butter  
180 g hazelnut paste  
60 g pailleté feuillantine wafer crunch  
Total weight: 360 g

Melt the milk chocolate couverture at about 35°C in the



microwave, add the butter in small cubes, then the hazelnut paste, and finally the pailleté feuillantine. Spread the crunchy praline directly onto the cooled sponge and place in the freezer. Reserve for next stage.

- 3 Coconut and passion fruit cream with Cointreau®**  
120 g passion fruit purée  
330 g coconut purée  
40 g butter  
40 g caster sugar  
15 g cornflour (Maïzena®)  
90 g ivory chocolate  
63 g gelatine (9 g of 200 bloom gelatine powder and 54 g water)  
40 g Cointreau® 60% vol.  
Total weight: 738 g

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450 g Griottines® to be evenly distributed over the frame after pouring.

In a saucepan, combine the fruit purées and the butter, add the caster sugar mixed with the corn starch and bring to the boil. Pour over the chopped ivory chocolate and blend. Finally, add the dissolved gelatine and the Cointreau®. Take the frame containing the light cocoa sponge and the thoroughly chilled crunchy praline. Pour the coconut and passion fruit cream mixture over the frame and evenly distribute the 450 g of Griottines®. Return to the freezer.

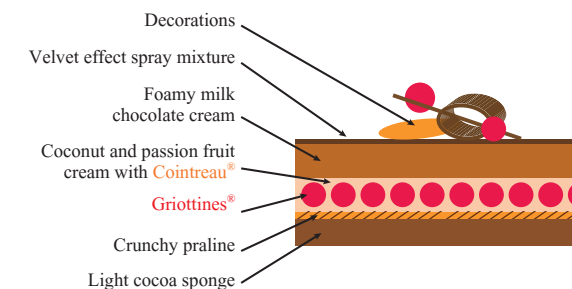
- 4 Foamy milk chocolate cream**  
120 g full-fat milk  
120 g whipping cream  
1 vanilla pod  
120 g egg yolks  
260 g “pur origine Ghana 40.5%” milk chocolate couverture  
260 g whipped cream  
Total weight: 880 g

In a saucepan, heat the milk and the whipping cream and infuse the split, scraped vanilla bean. Remove the vanilla bean and cook the infused mixture with the egg yolks at 85°C. Pour over the milk chocolate couverture, mix thoroughly and allow to cool to 35°C. Incorporate the whipped cream.

- 5 Velvet effect spray mixture**  
200 g cocoa butter  
200 g dark chocolate couverture (64% cocoa)  
Total weight: 400 g

Melt together in the microwave at 35°C.

- 6 Assembly and finishing:** When the coconut and passion fruit cream with Cointreau® has completely set, cover to the top of the frame with the foamy milk chocolate cream. Place in the freezer. Smooth the frame with the rest of the foamy cream. Using the velvet effect mixture in a chocolate spray gun, coat with a velvet finish. Cut into four desserts 17 cm long and 14 cm wide. Decorate with slices of orange, passion fruit seeds, Griottines®, and some chocolate decorations.



## Individual Saint Sylvestre

Recipe for one 35.5 cm by 28.5 cm, 4.5 cm high frame, corresponding to 21 individual desserts.

The procedure is identical.

Cut individual cakes 11 cm long by 3 cm wide.

Decorate in a similar fashion.



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Recipe for four 18 cm diameter, 4.5 cm high desserts to serve 24 people.

**Composition: streusel, lemon dacquoise, confit of cranberry and Griottines®, light lemon cream**

- 1 Streusel**  
80 g butter  
80 g ground almonds  
80 g brown sugar  
80 g flour type 55  
Total weight: 320 g

Using the paddle attachment, mix all the ingredients together to obtain a streusel texture, place in the refrigerator and reserve for the lemon dacquoise.

- 2 Lemon dacquoise**  
350 g egg whites  
140 g caster sugar  
90 g caster sugar  
140 g icing sugar  
265 g ground almonds  
70 g flour  
Zest of 2 lemons  
Total weight: 1055 g

Using the whisk attachment, whip the egg whites with the first lot of caster sugar, then use a spatula to gently incorporate the sifted together second lot of caster sugar, icing sugar, ground almonds, flour and the lemon zest.

Using a piping bag and nozzle, pipe the lemon



Original creation by  
**Jean-Michel PERRUCHON**,  
M.O.F. Pastry,  
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Paris, France

dacquoise into 16 cm diameter rings to a height of 2 cm and sprinkle the streusel on top. Cook in a convection oven at 170°C for about 20 minutes. You will have four bases. Set aside for assembly.

- 3 Confit of cranberry and Griottines®**  
140 g inverted sugar  
360 g cranberry-morello cherry purée  
36 g caster sugar  
13 g pectin NH  
30 g juice from a jar of Griottines®  
10 g lemon juice  
150 g Griottines®, coarsely chopped  
Total weight: 739 g

In a saucepan, mix the inverted sugar and cranberry-morello cherry purée, add the caster sugar mixed with the pectin NH and bring to the boil. Then add the Griottines® juice, the lemon juice and finally the coarsely chopped Griottines®. Pour 175 g of Griottines® confit into 16 cm diameter Flexipan® discs. Put 30 g of Griottines® on each disc and place in the freezer.

- 4 Lemon cream base**  
300 g caster sugar  
300 g whole eggs  
Zest of 2 lemons  
165 g lemon juice  
200 g fresh butter  
Total weight: 965 g

Place the caster sugar, eggs, lemon zest and lemon juice in a saucepan and cook until the mixture has just boiled. Pass through a very fine sieve. Cool slightly to 40°C, add the soft butter cut into small pieces and blend. Keep chilled.

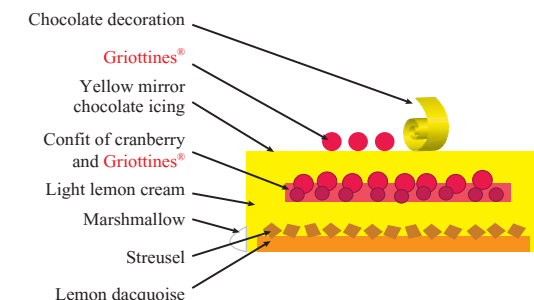
- 5 Light lemon cream**  
720 g lemon cream base  
Zest of 2 lemons  
130 g lemon juice  
84 g gelatine (12 g gelatine powder and 72 g water)  
765 g whipped cream  
Total weight: 1699 g

Mix the lemon cream base with the lemon zest and juice, then add the gelatine, having previously dissolved it in the microwave, and finally the whipped cream. Set aside for assembly.

- 6 Yellow mirror chocolate icing**  
150 g water  
300 g glucose  
300 g caster sugar  
200 g sweetened condensed milk  
140 g gelatine (20 g of 200 bloom gelatine and 120 g water)  
300 g ivory chocolate  
1 g titanium oxide  
5 g fat soluble yellow food colouring  
Total weight: 1396 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk and the gelatine; pour this mixture over the ivory chocolate, titanium oxide and yellow food colouring. Blend and then chill. The following day, heat the icing to 40°C and let cool to 30/35°C before use.

- 7 Assembly and decoration:** Place 18 cm diameter, 4.5 cm high rings on a baking tray covered with a polyethylene sheet to assemble the cake upside down. Pour 200 g of the light lemon cream into the rings, insert the disc of confit of cranberry and Griottines®, pour in another 200 g of light lemon cream and then press in the cooked dacquoise and streusel base. Place the desserts in the freezer. Unmould the desserts, glaze them with the yellow mirror chocolate icing, cover the sides with a strip of marshmallow, and decorate with slices of lemon and Griottines®.



## Individual lemon griottin

Recipe for 30 individual cakes 4.5 cm high with a diameter of 6 cm.

For the streusel: divide the recipe in half, and use about 5 g of streusel on each individual dacquoise.

For the lemon dacquoise: divide the recipe in half. Make 5 cm diameter discs and cover each one with about 5 g of streusel.

For the confit of Griottines®: use about 20 g for each cake and 2 Griottines®.

For the lemon cream base: no change.

For the light lemon cream: use about 55 g of cream for each cake.

For the icing: no change.

For the decoration: same presentation.



Recipe for one 35.5 cm by 28.5 cm, 4 cm high rectangle, making 8 desserts for 4 people, each one 17 cm long and 7 cm wide.

**Composition : salted butter caramel, caramel sponge, caramel Cointreau® mousse, Ghana whipped cream and gourmet glaze**

Original creation by  
**Jean-Michel PERRUCHON**,  
M.O.F. Pastry,  
Ecole Bellouet Conseil,  
Paris, France

- 1 Salted butter caramel**  
420 g caster sugar  
420 g whipping cream  
1 vanilla pod  
330 g high fat butter  
5 g fine sea salt  
Total weight: 1175 g

Caramelize the caster sugar dry in a saucepan with the split, scraped vanilla bean. Stop the cooking at the light caramel stage by adding the hot whipping cream; continue cooking to 108°C then add the butter and sea salt. Reserve for the sponge, the filling and the caramel mousse.

- 2 Caramel sponge**  
210 g butter  
155 g brown sugar  
200 g whole eggs  
85 g salted butter caramel  
75 g glucose  
180 g flour type 55  
130 g ground almonds  
5 g baking powder  
35 g whipping cream  
2 g vanilla powder  
190 g blended Carambar®  
Total weight: 1267 g



Using the paddle attachment, mix together in the following order, the softened butter, brown sugar, whole eggs, the salted butter caramel base, glucose, flour, ground almonds, baking powder, whipping cream, vanilla powder and the blended Carambars®. Spread in a 56 cm x 36 cm, 2 cm high Flexipat® sheet and then bake at 170°C for 12 to 15 minutes. Leave to cool and reserve for assembly.

- 3 Caramel Cointreau® mousse**  
75 g syrup, 30° Baumé  
60 g egg yolks  
98 g gelatine (14 g of 200 bloom gelatine powder and 84 g water)  
300 g salted butter caramel  
65 g Cointreau® 60% vol.  
400 g whipped cream  
Total weight: 998 g

Make a sabayon, poach the egg yolks and the 30° B syrup at 85°C in the microwave and then use the whisk attachment to whisk until completely cool. Add the gelatine that has been dissolved in the microwave. Incorporate into the salted butter caramel and then add the Cointreau® and whipped cream. Set aside for assembly.

- 4 Ghana whipped cream**  
750 g whipping cream  
1 vanilla pod  
270 g “pur origine Ghana 40.5%” milk chocolate couverture  
Total weight: 1020 g

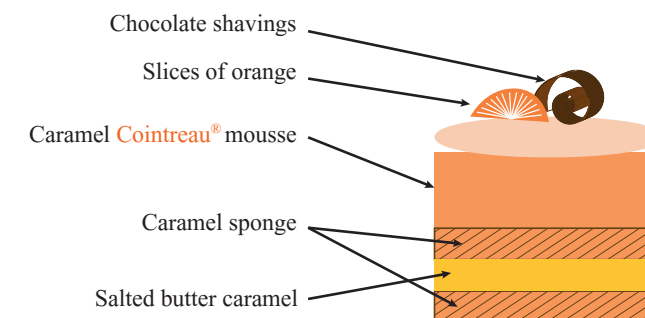
Boil the whipping cream in a saucepan and add the split, scraped vanilla bean to infuse. Remove the vanilla bean and pour over the milk chocolate couverture; blend using a “bamix”. Place in the refrigerator and chill overnight at 5°C; the next day whip using the whisk attachment as if it was whipped cream.

- 5 Gourmet glaze**  
700 g “pur origine Ghana 40.5%” milk chocolate couverture  
200 g hazelnut oil  
220 g chopped roasted almonds  
Total weight: 1120 g

Melt the milk chocolate couverture with the hazelnut oil in a bain marie, then add the chopped roasted almonds. Use at about 25°C.

- 6 Assembly and finishing:** Place half of the sheet of caramel sponge in a 35.5 cm by 28.5 cm, 4 cm high frame, pour over the remaining salted butter caramel, then put in the other half of the sheet of caramel sponge and place the frame in the freezer. When it has set, add caramel Cointreau® mousse to the top of the frame. Place in the freezer. Cut the frame in half, and then cut each half into

four strips. You will have 8 desserts for 4 people, each one 17 cm long by 7 cm wide. Partially coat each dessert with the gourmet glaze and then decorate with the Ghana whipped cream using a piping bag with a Saint Honoré nozzle to pipe a wave pattern. Decorate with some chocolate shavings and slices of orange.



## Individual Cointreau® caramélis

Recipe for one 35.5 cm by 28.5 cm, 4 cm high frame to make 21 individual desserts, each one 11 cm long by 3 cm wide.

The recipe is identical. Cut individual cakes and decorate in the same way.





# Tropical tart with Limoncello



Recipe for three 18 cm diameter, 2 cm high tarts to serve approximately 18 people.

**Composition : almond shortcrust pastry, pineapple almond cream, julienne of tropical fruit, tropical Premium Gastronomie® Limoncello cream**

Original creation by  
**Jean-Michel PERRUCHON,**  
M.O.F. Pastry,  
Ecole Bellouet Conseil,  
Paris, France

- 1 Almond shortcrust pastry**  
350 g butter  
5 g salt  
190 g icing sugar  
60 g ground almonds  
5 g vanilla powder  
100 g whole eggs  
500 g flour type 55  
Total weight: 1210 g

Mix the butter, salt, icing sugar, ground almonds and vanilla powder using the paddle attachment to obtain a sandy textured mixture. Then add the eggs and finally the flour and knead without making the dough elastic. Stop kneading when the dough is homogeneous. Leave to rest for two hours in the refrigerator at 5°C before use. This recipe gives more dough than is required but it is difficult to knead less than 500 g of flour. Keep the rest in the refrigerator.

- 2 Pineapple almond cream**  
100 g softened butter  
130 g icing sugar  
70 g whole eggs  
130 g ground almonds  
12 g custard powder  
110 g whipping cream  
80 g pineapple purée  
30 g Premium Gastronomie® Limoncello 70%  
Total weight: 662 g



Mix the softened butter and the icing sugar, gradually add the eggs and then the ground almonds and the custard powder. Finish by adding the whipping cream, pineapple purée and Limoncello. Keep chilled until it is time to fill the tarts.

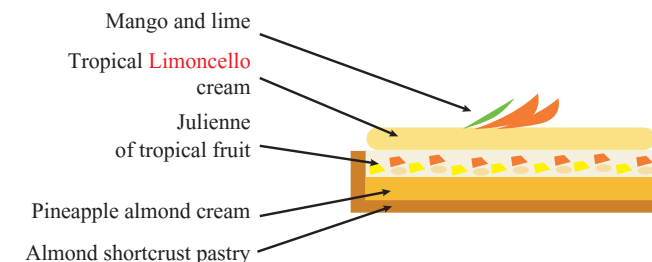
- 3 Julienne of tropical fruit**  
100 g caster sugar  
100 g water  
½ vanilla pod  
Zest of 1 lime  
20 g lime juice  
200 g fresh banana  
200 g fresh mango  
100 g fresh pineapple  
Total weight: 720 g

Boil the water with the caster sugar, the split and scraped vanilla pod and the lime zest, then add the lime juice and the fruit cut into julienne. Cover and leave to macerate in the refrigerator overnight.

- 4 Tropical Limoncello cream**  
140 g lemon juice  
60 g banana purée  
170 g caster sugar  
270 g whole eggs  
300 g butter  
35 g gelatine (5 g of 200 bloom gelatine powder and 30 g water)  
65 g Premium Gastronomie® Limoncello 70%  
Total weight: 1040 g

Heat the lemon juice and the banana purée in a saucepan. Whisk the whole eggs and the caster sugar together. Add the hot juice mixture and return to the heat, stirring until it comes to the boil. At 45°C, incorporate the butter in pieces, and the gelatine dissolved in the micro-wave. Blend in an electric blender for 30 seconds and finally add the Limoncello. Cover with clingfilm directly on the surface and chill in the refrigerator overnight.

- 5 Assembly and finishing:** Line 18 cm diameter, 2 cm high stainless steel tart rings with the almond shortcrust dough. Leave to rest in the refrigerator for about two hours. Blind bake the shortcrust tart shells in a convection oven at 160°C for about 10 minutes. Pipe about 200 g of pineapple cream into each tart and finish baking in the oven at 170°C for about 20 minutes. Drain the julienne of tropical fruit and spread a layer over the cooked tart bases. Using a 9 mm tip, pipe on the tropical Limoncello cream. Allow to set for a few minutes in the fridge or freezer in order to facilitate the application of a neutral glaze. Decorate with slices of lime, a few cubes of mango and passion fruit seeds, vanilla pods and gold leaf.



## Individual tropical tart with Limoncello

Recipe for 25 individual tartlets 1.5 cm high with a diameter of 7.5 cm.  
For the almond shortcrust pastry: divide the recipe in half and use approximately 30 g of shortcrust dough per tartlet.  
For the pineapple almond cream: use 25 g of cream per tartlet.  
Use 20 g of julienne of tropical fruit per tartlet.  
Use about 35 g of tropical Limoncello cream for each tartlet.  
Same decoration.



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

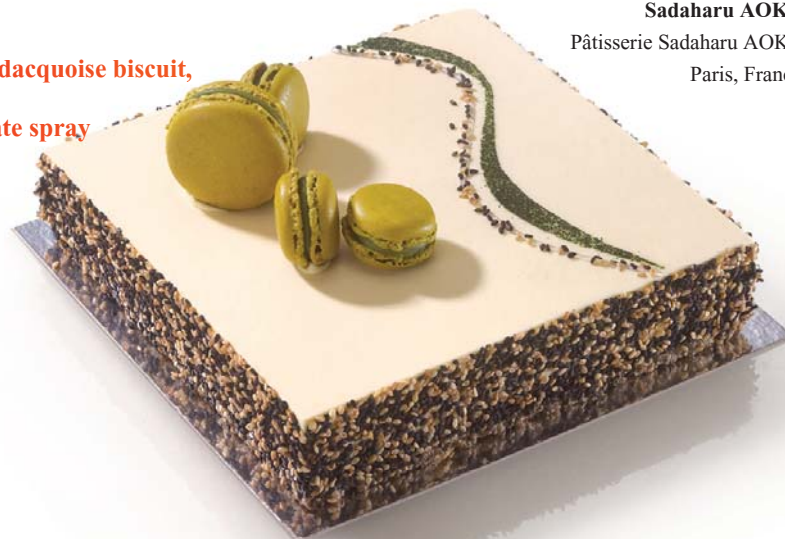
**Composition:** sweet sesame pastry, Matcha dacquoise biscuit, sesame cream, white chocolate cream, Matcha macaroon decoration, ivory chocolate spray

Original creation by  
**Sadaharu AOKI,**  
Pâtisserie Sadaharu AOKI,  
Paris, France

- 1 **Sweet sesame pastry**  
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 Rémy Martin® Cognac 50% vol.  
154 g gelatine (22 g of 22 bloom gelatine powder and 132 g water)  
Total weight: 2399 g

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Without heating, mix the whipping cream, caster sugar and honey, then pour the mixture over the sesame paste and Rémy Martin® Cognac 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 macaroon 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

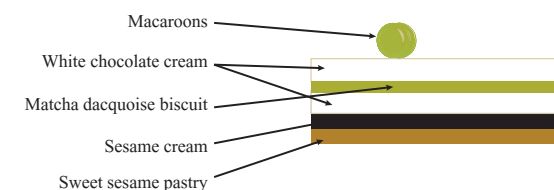
Use a food processor to combine the white almonds, icing sugar and Matcha powder, and pour the resulting mixture into a stainless steel bowl. Use the whisk attachment to whip the 100 g of egg whites into stiff peaks with the caster sugar and powdered egg whites. Add the 12 g of egg whites to the dry 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.

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



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.



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## Griottines® and Cointreau® Matcha cake



Recipe for 5 cakes,  
each one 16 cm long and 7 cm wide,  
weighing 540 g.

Original creation by  
**Sadaharu AOKI,**  
Pâtisserie Sadaharu AOKI,  
Paris, France

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### Cake mixture

325 g whole eggs  
450 g icing sugar  
435 g flour type 55  
10 g Matcha powder  
10 g baking powder  
400 g clarified butter  
675 g Griottines®  
Total weight: 2305 g



Use a food processor to combine the eggs, icing sugar, flour, Matcha powder and baking powder. Lastly, add the clarified butter heated to 50°C.  
Pour the mixture into a stainless steel bowl and add the Griottines®.  
Ensure that the mixture is at 30°C, then divide it between five 16 cm by 7 cm moulds with vertical edges, lined with greaseproof paper. Bake in a convection oven at 150°C for around 50 minutes.

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### Griottines® and Cointreau® syrup

170 g water  
115 g caster sugar  
120 g Griottines® juice  
50 g Cointreau® 60% vol.  
Total weight: 455 g

In a saucepan, heat the water and caster sugar, then mix in the Griottines® juice and the Cointreau®.

After removing the cakes from the oven, take off the greaseproof paper and soak the cakes in the syrup at 30°C, turning them over and making sure each one absorbs 80g of syrup. Wrap in glassine paper while still hot.

## Individual Griottines® and Cointreau® Matcha cake

Recipe for 5 cakes,  
each one 16 cm long and 7 cm wide,  
to make 35 individual portions.

The recipe is identical.  
Cut into 2 cm slices to yield  
around 7 slices per cake.





# Yuzu and Cointreau® tart



Recipe for three tarts with a diameter of 18 cm and 2 cm high to serve approximately 18 people.

**Composition: sweet pastry, yuzu cream and Cointreau® cream**

Original creation by  
**Sadaharu AOKI,**  
Pâtisserie Sadaharu AOKI,  
Paris, France

- 1 **Sweet pastry**  
180 g butter  
120 g icing sugar  
40 g ground almonds  
60 g whole eggs  
3 g Guérande sea salt  
300 g flour type 55  
80 g fine wheat  
Total weight: 783 g

Use the paddle attachment to mix the butter, icing sugar and ground almonds. Add the whole eggs, then the sea salt, and finally the two types of flour. Knead lightly, then refrigerate the dough for around 1 hour before use. Roll the sweet pastry out to a thickness of 3 mm and use it to line stainless steel tart rings 18 cm in diameter and 2 cm high. Leave to rest in the refrigerator again, then bake blind for around 30 minutes in a convection oven at 170°C. Set aside until you are ready to fill the cake.



- 2 **Yuzu cream**  
160 g Yuzu juice  
6 g Yuzu powder  
160 g whole eggs  
200 g caster sugar  
260 g butter  
Total weight: 786 g

In a saucepan, heat the Yuzu juice and Yuzu powder, then pour the juice into the mixture of egg and caster sugar and cook at 85°C. Take the mixture off the heat and allow it to cool to 35°C, then add the softened butter and blend. Refrigerate overnight.

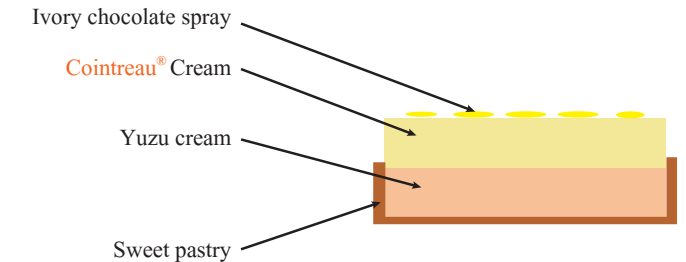
- 3 **Cointreau® Cream**  
360 g full fat milk  
80 g egg yolks  
80 g caster sugar  
40 g pastry cream powder  
20 g Mycryo® cocoa butter  
42 g gelatine (6 g of 200 bloom gelatine and 36 g water)  
280 g whipped cream  
60 g Cointreau® 60% vol.  
Total weight: 962 g

Beat together the egg yolks, caster sugar and pastry cream powder until light and fluffy. Bring the milk to the boil, pour it over the mixture and cook like a confectioner's custard. Take off the heat and add the Mycryo® cocoa butter and gelatine. Cool the mixture to 30°C. Beat the cream until smooth, then add the Cointreau® and lastly the whipped cream. Place the Cointreau® cream in cake rings 18 cm in diameter and 2 cm high. Leave to set in the freezer before the assembly and finishing stage.

- 4 **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.

- 5 **Assembly and finishing:** Fill the precooked tart bases with the yuzu cream and refrigerate.  
  
Remove the discs of Cointreau® cream from their moulds and spray with the ivory chocolate spray. Place the sprayed discs on the filled tarts. Decorate with little dots of neutral yellow glaze.



## Individual Yuzu and Cointreau® tart

Recipe for 10 individual tartlets  
7 cm in diameter and 1.5 cm high (around 110 g).  
For the sweet pastry: roll the sweet pastry out to a thickness of 3 mm and use it to line stainless steel tartlet rings 7 cm in diameter and 2 cm high.  
For the Yuzu cream: divide the recipe in half.  
For the Cointreau® cream: divide the recipe in half. Place the Cointreau® cream in cake rings 7 cm in diameter and 1.5 cm high. Leave to set in the freezer before the assembly and finishing stage.  
Same decoration.



# St James® Rum-soaked raisin and caramel Basque cake



Recipe for one 60 cm by 40 cm, 4 cm high rectangle to make approximately 20 Basque cakes for 6 people

**Composition : Basque cake dough, Saint-James® Rum-soaked raisin and caramel filling**

Original creation by  
**Sadaharu AOKI,**  
Pâtisserie Sadaharu AOKI,  
Paris, France

- Basque cake dough**  
950 g butter  
950 g icing sugar  
580 g whole eggs  
110 g Saint James® Rum 54% vol.  
22 g Guérande sea salt  
1380 g flour type 55  
22 g baking powder  
Total weight: 4014 g

Use the paddle attachment to mix the room-temperature butter with the icing sugar. Add the whole eggs, then the Saint James® Rum, the sea salt and finally the flour and baking powder. Knead lightly. Refrigerate the resulting dough for around 2 hours.

Using a rolling machine, roll the dough out to a thickness of 1 cm and place in a 60 cm by 40 cm, 3.5 cm high frame. Roll out another layer of the same size and thickness (this will be placed on top of the filling once it has been added). Refrigerate both layers.



- Saint James® Rum-soaked raisin and caramel filling**  
760 g caster sugar  
100 g glucose  
100 g honey  
960 g thick crème fraîche  
580 g butter  
760 g chopped roasted hazelnuts  
240 g Saint James® Rum-soaked raisins  
Total weight: 3500 g

In a large saucepan, melt the glucose and honey and add the caster sugar little by little, caramelising the mixture all the while. Once the caramel has formed, stop it from cooking by adding the thick crème fraîche and the butter, then bring the mixture to the boil. Finally, add the chopped roasted hazelnuts and the Saint James® Rum-soaked raisins. Leave the mixture to cool but not to set hard. Set aside until you are ready to fill the cake.

- Golden glaze**  
35 g whole eggs  
35 g egg yolks  
35 g full fat milk  
3 g Guérande sea salt  
3 g caster sugar  
Total weight: 111 g

Combine all the ingredients and mix well.

- Assembly and finishing:** Take the frame lined with the Basque cake dough and add the caramel and Saint James® rum-soaked raisin filling to the inside, using a spatula to spread it evenly to a thickness of around 2 cm. Cover the filling with the second Basque cake layer, and carefully seal up the edges. Brush over the golden glaze and leave to dry for 10 minutes. Brush over a second layer of the glaze and use a fork to trace a design on the cake. Bake in a convection oven at 150°C for around 1 hour. The following day, cut into six-serving Basque cakes, each one 18 cm long by 6 cm wide.

## Individual St-James® Rum-soaked raisin and caramel Basque cake

Recipe for one 60 cm by 40 cm, 4 cm high rectangle to make around 120 individual portions.

The recipe is identical.

Cut into small individual Basque cakes, 6 cm long by 3 cm wide.



# The right measure in pastry...

RECIPE BASIC	LIGHT FLAVOUR	STRONG FLAVOUR	VERY INTENSE FLAVOUR
Pastry cream	20 g/kg	40 g/kg	50 g/kg
Chantilly cream	15 g/kg	35 g/kg	45 g/kg
Light cream	20 g/kg	40 g/kg	50 g/kg
Butter cream	15 g/kg	35 g/kg	45 g/kg
Ganache	50 g/kg	80 g/kg	100 g/kg
Mousse	20 g/kg	40 g/kg	50 g/kg
Ice-creams	15 g/kg	35 g/kg	45 g/kg
Sorbet	20 g/kg	40 g/kg	50 g/kg
Soaking syrup	80 g/kg	150 g/kg	250 g/kg

- **FLAVOURINGS**
- **NATURAL**
- **precise quantities**

(doses valid for Cointreau®,  
Saint James®, Rémy Martin®  
and Kirsch de Fougerolles A.O.C.)

## Perfectly matched flavours



An excellent flavouring with multiple uses, it complements all types of creams, mousses, fillings, soaking syrups, ice-creams and sorbets. Only a few drops are needed to add a delicate note of freshness and fruit to preparations. It is an equally perfect combination with red fruit flavours, citrus fruits, dried fruit, vanilla, coffee, caramel, chocolate, praline, etc...



The intense woody, floral flavours and aromas, are greatly appreciated by professionals, making it the ideal partner with chocolate. Remy Martin® Fine Champagne Cognac marries equally well with pastry preparations with a base of dried fruits such as pralines, candied fruits, apricots, raisins and currants, almonds ; spices (cinnamon and vanilla), coffee and caramel.



Rum is the most common spirit used in pastry and is often employed alone to enhance pastry creams, mousselines, and butter creams. The Saint James® Rum marries well with chocolate ganaches, dried raisins and sultanas and preserved fruits in ice-creams. In addition, it goes well with exotic fruits, citrus fruits, dried fruits, spices and coffee.



The Kirsch of Fougerolles A.O.C. is a formidable natural aroma. Used by itself to flavour creams for Choux "Saint Honoré" and all bases of choux paste. It also can be added to complement "Fraisiers" – strawberry cakes and marries perfectly with Red Berry fruits, caramels and pistachios. Used in ice-cream making, Kirsch de Fougerolles A.O.C. combines well with candied fruits, ideally in Parfaits.



The best signature for Gastronomy



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