



Trendy
COLLECTION
n°7

EDITORIAL

This new edition of our Trend Collection has a very special flavour: alongside Jean-Michel Perruchon, we welcome Laurent Boillon who brings us his vision from Australia to make us dream!!



And as you can see, Premium Gastronomie features in the kitchens of the greatest professionals all around the globe!

This international aspect is also what makes Premium Gastronomie such a richly vibrant product offer.

Each year and all over the world, through demonstrations, technical advice, trade fairs and meetings with you our customers, the entire Premium Gastronomie team shares its passion for the recognition of French gastronomy, our renowned expertise, and of course our brands, with Griottines® and Cointreau® the principal flagbearers.

And these are not just empty words! In a world where everything has a copy, a clone or a sub-brand... less expensive of course, but above all at least as good if not better, ladies and gentlemen!!!!

In our laboratories, our orchards and our distilleries, we ceaselessly cultivate our know-how and innovative ideas to ensure our brands continue to grow in stature from their traditional roots, supporting the men and women of our company, our dreams and our future.

So...
Welcome to our Brand new world!!!

Bernard BAUD
President
Grandes Distilleries Peureux

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MEET THE CHEFS



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 GASTRONOMIQUE®, 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.

Jean-Michel PERRUCHON
M.O.F. Pastry
Ecole Bellouet Conseil, Paris, France
ecolebellouetconseil.com

Laurent Boillon was born in the south of France and trained at the prestigious Maison Lenôtre. He was appointed pastry chef at the Radisson Hotel in Cairns, Australia in 1991.

Two years later, he realised his dream of opening his first bakery and patisserie store in Melbourne. «Laurent Boulangerie Pâtisserie» now has 15 stores employing more than 350 professional artisan bakers and pastry chefs.

Despite its size, Laurent Boillon continues to run the company with the same energy, dedication to quality and French-inspired excellence as when he opened his first store.

Laurent BOILLON
Laurent Boulangerie Pâtisserie
Melbourne, Australia
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SAINT SYLVESTRE

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

Recipe for one 35.5 cm by 28.5 cm,
4.5 cm high frame for four desserts
for 6 people, each one 17 cm long and 14 cm wide.

Composition: almond sponge, Cointreau® syrup,
pineapple-mango coulis, praline-Cointreau® mousse.



1. Almond sponge

300 g egg whites
240 g inverted sugar
160 g ground almonds
120 g flour type 55
100 g butter
Total weight: 920 g

In a mixer, use the whisk attachment to beat the egg whites and the inverted sugar. Gently add the sieved dry ingredients using a spatula and finally add the butter. Pour into a 35.5 cm long by 28.5 cm wide frame and bake in a convection oven at 160°C for approximately 16 minutes. Set aside for assembly.

2. Cointreau® syrup

150 g syrup at 30 Baume
50 g water
50 g Cointreau® 60% vol.
Total weight: 300 g

Combine all the ingredients and thoroughly moisten the sponges.

3. Mango-pineapple coulis

300 g pineapple purée
600 g mango purée
50 g inverted sugar
36 g pectin NH
50 g caster sugar
49 g gelatine (7 g of 200 bloom gelatine powder and 42 g water)
45 g Cointreau® 60% vol.
Total weight: 1130 g

Place the purées and inverted sugar in a saucepan. When the mixture is warm, sprinkle in the pectin NH and sugar mixed together. Bring to the boil and then add the gelatine and the Cointreau®. Set aside for assembly.

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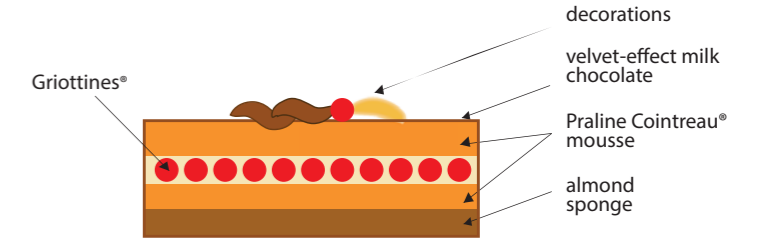
4. Praline-Cointreau® mousse

40 g caster sugar
15 g water
60 g egg yolks
150 g whipping cream
45 g milk couverture chocolate (40.5%)
340 g hazelnut and almond praline
98 g gelatine (14 g of 200 bloom gelatine powder and 84 g water)
450 g whipped cream
50 g Cointreau® 60% vol.
Total weight: 1248 g

Make a bombe mixture: in a saucepan, cook the water and the sugar to 118°C, pour over the egg yolks in the mixer and continue beating until completely cool. Boil the cream, pour over the milk couverture chocolate and then the hazelnut-almond praline. Incorporate the dissolved gelatine, leave to cool and then add the whipped cream and Cointreau®. Set aside for assembly.

5. Assembly and finishing

Assemble upside down: in a 35.5 cm by 28.5 cm and 4.5 cm high frame, place a lightly greased sheet of embossed plastic in the bottom, spread with 600 g of praline-Cointreau® mousse, place in the freezer. Pour on the cool but not set pineapple-mango coulis and evenly distribute 450 g of Griottines® on top. Allow to set slightly before adding the rest of the praline-Cointreau® mousse, and then the almond sponge. Place in the freezer. When it has totally set, turn over the frame, remove the plastic sheet, spray with a very light layer of velvet-effect milk chocolate and decorate with chocolate shavings, orange segments and Griottines®.



INDIVIDUAL Saint Sylvestre

Recipe for one 35.5 cm by 28.5 cm, 4.5 cm high frame for
24 individual desserts, each one 11 cm long and 3 cm wide.

The procedures are identical.



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TWO-TONE GRIOTTINES®

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



Recipe for 3 desserts 4.5 cm high
with a diameter of 18 cm

Composition: banana cake, almond milk and Kirsch de Fougerolles A.O.C. cream mousse with Griottines®, exotic fruit mousse.

1. Banana cake

120 g butter
150 g brown sugar
90 g whole eggs
225 g fresh banana
185 g flour
7,5 g baking powder
1,5 g ginger powder
2 g salt
Total weight: 781 g

In a mixer, use the beater attachment to cream the butter with the brown sugar, then add the whole eggs. Continue beating, then add the sliced bananas, followed by the flour, baking powder, and the ginger and salt sifted together. Fill three cake rings with a diameter of 16.5 cm and height of 4.5 cm and bake in a convection oven at 160°C for approximately 15 minutes.

2. Almond milk and Kirsch de Fougerolles A.O.C. cream mousse with Griottines®

100 g full-fat milk
100 g whipping cream
75 g 50% almond paste
40 g egg yolks
40 g caster sugar
35 g gelatine (5 g of 200 bloom gelatine powder and 30 g water)
25 g Kirsch de Fougerolles A.O.C. 45% vol.
100 g whipped cream
150 g Griottines®
Total weight: 665 g

In a saucepan, heat the milk and the cream and incorporate the almond paste using a hand-held blender. Cook the mixture to 85°C with the egg yolks and caster sugar. Remove from the heat, add the gelatine, allow to cool and add the Kirsch de Fougerolles A.O.C. and the whipped cream. Pour

Griottines®

150 g of almond milk and Kirsch de Fougerolles A.O.C. cream mousse into 16 cm diameter Flexipan® moulds and distribute 50 g of Griottines® evenly in each of the three moulds. Place in the freezer.

3. Glucose meringue

110 g caster sugar
45 g glucose
30 g water
80 g egg whites
Total weight: 265 g

In a saucepan, cook the sugar, glucose and water to 121°C. Pour the mixture onto the egg whites beaten until frothy and continue beating until completely cool.

4. Exotic fruit mousse

75 g passion fruit purée
385 g mango purée
98 g gelatine (14 g of 200 bloom gelatine powder and 84 g water)
180 g glucose meringue
280 g whipped cream
40 g Kirsch de Fougerolles A.O.C. 45% vol.
Total weight: 1058 g

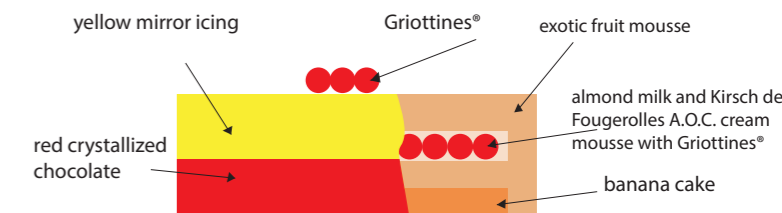
Mix the fruit purées together, add the dissolved gelatine, then the glucose meringue, whipped cream and finally the Kirsch de Fougerolles A.O.C.. Set aside for assembly.

5. Yellow mirror 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 powder and 120 g water)
300 g white chocolate
5 g fat-soluble yellow food colouring
½ vanilla pod
Total weight: 1395 g

In a saucepan, cook the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk and the gelatine; pour this mixture over the white chocolate, yellow food colouring and the scraped vanilla pod. Refrigerate overnight. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

6. Assembly and finishing: Assemble upside down: on a baking tray covered with a polyethylene sheet, position three 18 cm diameter rings, pour in 250 g of exotic fruit mousse, insert the discs of almond milk and Kirsch de Fougerolles A.O.C. cream mousse with Griottines®, cover with more exotic fruit mousse and finish with the banana cake. Place in the freezer. Unmould the desserts, glaze with the yellow mirror icing, decorate with a band of red crystallized chocolate and some Griottines®.



INDIVIDUAL Two-Tone Griottines®

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm. The procedures are identical.

Banana cake: make the recipe and place about 35 g of banana cake in 4 cm diameter Flexipan® moulds.

Almond milk and Kirsch de Fougerolles A.O.C. cream mousse with Griottines®: halve the recipe, place about 12 g of cream mousse in 4 cm diameter Flexipan® moulds. Place 3 Griottines® in each mould.

Exotic fruit mousse: whole recipe.

Icing: same recipe.

Decoration: the same.



COINTREAU® CITRUS FRUIT

Original creation by
Laurent BOILLON,
Boulangerie Pâtisserie Laurent,
Melbourne, Australia



Recipe for 3 desserts with a diameter
of 18 cm and 4.5 cm high

Composition: Orange almond sponge,
yuzu orange marmalade, milk
chocolate cream, jellied orange coulis,
Cointreau® bavaoise, white icing.

1. Orange almond sponge

90 g ground almonds
55 g icing sugar
40 g egg yolks
80 g whole eggs
165 g egg whites
55 g caster sugar
70 g flour
Zest of 3 oranges
Total weight: 555 g

In a mixer, use the beater attachment to mix the ground almonds and icing sugar, gradually add the egg yolks and then the whole eggs and whip together.

In another mixer, whisk the egg whites and the caster sugar until stiff. Combine the two mixtures and incorporate the sifted flour and orange zest. Using a piping bag and nozzle, make 6 bases with a diameter of 16 cm. Cook in a convection oven at 170°C, for about 14 minutes.

2. Yuzu orange marmalade

35 g orange juice
160 g orange slices
35 g yuzu purée
80 g caster sugar
80 g caster sugar
1 g pectin NH
10 g potato starch
Total weight: 401 g

Flexipan® moulds, make 3 discs 1 cm high with a diameter of 16 cm. Place an orange almond sponge base of the same size on top of the marmalade and place everything in the freezer.

In a saucepan, cook the orange juice, orange slices, yuzu purée and the first lot of caster sugar for 8 to 10 minutes to make a marmalade. Mix the second half of the caster sugar with the pectin NH and pour it into the marmalade. Return to the boil then add the potato starch. Remove from the heat and purée until smooth with a blender.

3. Milk chocolate cream

360 g whipping cream
90 g egg yolks
35 g caster sugar
28 g gelatine (4 g of 200 bloom gelatine powder and 24 g water)
145 g milk couverture chocolate (45%)
Total weight: 658 g

Make a custard with the cream, egg yolks and caster sugar cooked to 85°C. Add the gelatine. Pour the custard through a fine sieve over the milk couverture chocolate. Purée until smooth with a blender. Using Flexipan® moulds, make 3 discs 1 cm high with a diameter of 16 cm. Place a frozen orange almond sponge and orange marmalade base on top of the cream before it sets. Place in the freezer.

4. Jellied orange coulis

500 g orange juice
50 g caster sugar
84 g gelatine (12 g of 200 bloom gelatine powder and 72 g water)
Total weight: 634 g

Heat the caster sugar and orange juice to 40°C. Add the gelatine. Using Flexipan® moulds, make 3 discs 1 cm high with a diameter of 16 cm. Place the coulis in the refrigerator briefly until lightly set. Place an orange almond sponge base of the same size on top of the coulis before it sets. Place in the freezer.

5. Cointreau® bavaoise

85 g full-fat milk
70 g egg yolks
60 g caster sugar
200 g mascarpone
50 g Cointreau® 60% vol.
70 g gelatine (10 g of 200 bloom gelatine powder and 60 g water)
410 g whipped cream
Total weight: 945 g

Make a custard with the milk, egg yolks and caster sugar cooked to 85°C. Add the gelatine. Incorporate the Cointreau® into the mascarpone, add the cold custard and finally fold in the whipped cream.

6. White mirror 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 powder and 120 g water)
300 g white chocolate
5 g titanium oxide
Total weight: 1395 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk, gelatine, white chocolate and titanium oxide. Refrigerate overnight. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

7. Assembly and finishing: Assemble upside down: line the bottom and sides of 18 cm diameter and 4.5 cm high cake rings with the Cointreau® bavaoise. Insert (1) a jellied orange coulis and orange almond sponge base, then add the rest of the Cointreau® bavaoise. Finish by adding (2) a milk chocolate cream, yuzu orange marmalade and orange almond sponge base. Place in the freezer. Remove the desserts from the rings and glaze them with the white mirror icing. Finish the bottom of the cakes with a band of white chocolate and a white chocolate wave on the top.



INDIVIDUAL Cointreau® Citrus fruit

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm.
The procedures are identical.

Orange almond sponge: halve the recipe, use about 8 g for each individual sponge.

Yuzu orange marmalade: halve the recipe. Pour into Flexipan®* moulds (about 8 g).

Milk chocolate cream: halve the recipe. Pour into Flexipan®* moulds (about 15 g).

Jellied orange coulis: halve the recipe. Pour into Flexipan®* moulds (about 15 g).

Cointreau® bavaoise: halve the recipe, use about 40 g for each cake.

Icing and decoration: same recipe.

* 1 cm high, 4 cm diameter Flexipan® moulds



SENSATION

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

Recipe for three 18 cm diameter rings
with a height of 4.5 cm

Composition: hazelnut and Griottines®
sponge, raspberry preserve, dark
chocolate cream, vanilla Cointreau®
mousse, red mirror icing

1. Hazelnut sponge

150 g egg whites
130 g caster sugar
80 g ground hazelnuts
60 g flour (type 55)
165 g Griottines®
Total weight: 585 g

In a mixer, use the whisk attachment to beat the egg whites and caster sugar. Gently add the sieved dry ingredients using a spatula. Divide the mixture between three 16 cm diameter rings (140 g in each), sprinkle with Griottines® and then bake in the oven at 160°C for about 16 minutes. Set aside for assembly.

2. Cointreau® syrup

75 g syrup at 30° Baume
25 g water
25 g Cointreau® 60% vol.
Total weight: 125 g

Mix all the ingredients together and thoroughly moisten the sponge before pouring on the raspberry preserve.

3. Raspberry preserve

220 g raspberry purée
65 g inverted sugar
20 g caster sugar
10 g pectin NH
32 g gelatine (6 g of 200 bloom
gelatine powder and 26 g water)
4 g lemon juice
Total weight: 351 g

In a saucepan, heat the raspberry purée and the inverted sugar to 40°C. Add the sugar and pectin NH mixed together, bring to the boil and add the gelatine and lemon juice. Blend and pour 100 g of raspberry preserve on each hazelnut sponge. Place in the freezer.

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COINTREAU

Griottines®

4. Dark chocolate cream

80 g full-fat milk
80 g whipping cream
40 g egg yolks
17 g caster sugar
65 g dark couverture chocolate (66%)
14 g gelatine (2 g of 200 bloom gelatine
powder and 12 g water)
Total weight: 296 g

In a saucepan, make a custard with the milk, cream, eggs yolks and sugar, and cook to 85°C. Pour the custard over the dark chocolate and the gelatine. Blend and pour 100 g of this cream on each raspberry preserve-covered sponge, then add 30 g of cut up Griottines®. Place in the freezer.

5. Vanilla-Cointreau® mousse

500 g milk
2 vanilla pods
120 g egg yolks
105 g caster sugar
84 g gelatine (12 g of 200 bloom gelatine powder
and 72 g water)
500 g whipped cream
75 g Cointreau® 60% vol.
Total weight: 1384 g

Make a custard with the milk, the split and scraped vanilla pod, egg yolks and caster sugar. Add the gelatine and blend. Cool to 30°C and then add the whipped cream and Cointreau®. Put 100 g of vanilla-Cointreau® mousse in three 12 cm rings which will be used for decoration and freeze. Keep the rest for the assembly.

INDIVIDUAL Sensation

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm. The procedures are identical.
Hazelnut sponge: halve the recipe, use approximately 10 g for each one in 4 cm diameter Flexipan® moulds.

Cointreau® syrup: halve the recipe.

Raspberry preserve: halve the recipe, use approximately 7 g for each hazelnut sponge in 4 cm diameter Flexipan® moulds.

Dark chocolate cream: halve the recipe, use approximately 7 g of cream for each hazelnut sponge covered with raspberry preserve in 4 cm diameter Flexipan® moulds.

Vanilla-Cointreau® mousse: halve the recipe. Pour about 5 g into 4 cm diameter Flexipan® moulds for the decoration. Use the rest for the assembly.

Icing: same recipe.

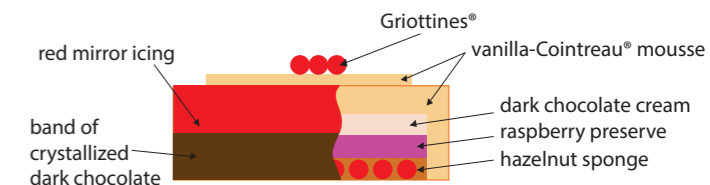
Decoration: the same.

6. Red mirror 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 powder and 120 g water)
300 g white chocolate
5 g fat-soluble red food colouring
Total weight: 1395 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk and gelatine, and then over the white chocolate and red food colouring. Refrigerate overnight. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

7. Assembly and finishing: Assemble upside down: place three 18 cm diameter rings on a baking tray covered with a polyethylene sheet, put 300 g of vanilla-Cointreau® mousse in each ring and insert the hazelnut sponge, raspberry preserve and dark chocolate cream bases. Place in the freezer. Unmould the desserts and place the 12 cm vanilla-Cointreau® mousse discs on the top. Glaze everything with the red mirror icing. Decorate with a band of crystallized dark chocolate, and a few rose petals and Griottines®.



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RÉMY MARTIN®

Original creation by
Laurent BOILLON,
Boulangerie Pâtisserie Laurent,
Melbourne, Australia



Recipe for 3 desserts 4.5 cm high with
a diameter of 18 cm

Composition: Macadamia brownie, crème
brûlée with Rémy Martin® cognac and
Madagascar vanilla, milk chocolate mousse,
pan-fried pears, white mirror icing.

1. Macadamia brownie

60 g egg yolks
15 g caster sugar
145 g dark couverture chocolate (65%)
135 g butter
100 g egg whites
15 g caster sugar
35 g flour
50 g chopped macadamia nuts
Total weight: 555 g

In a mixer, use the whisk attachment to beat the yolks with the first lot of sugar to a sabayon texture; mix the melted dark couverture chocolate and the softened butter. Whisk the egg whites with the second lot of sugar. Mix the sabayon and the chocolate and butter mixture, then add the whipped egg whites and the flour. Place in 16 cm diameter Flexipan® moulds (170 g) and sprinkle with chopped macadamia nuts. Cook in a convection oven at 180°C for about 18 minutes.

2. Crème brûlée with Rémy Martin® cognac and Madagascar vanilla

280 g whipping cream
70 g whole eggs
30 g egg yolks
50 g caster sugar
1 Madagascar vanilla pod
28 g gelatine (4 g of 200 bloom gelatine powder and 24 g water)
35 g Rémy Martin® Cognac 50% vol.
Total weight: 493 g

Make a custard with the cream, eggs, egg yolks, caster sugar and vanilla pod, and cook to 85°C. Allow to cool slightly and then add the Rémy Martin® cognac and gelatine. Purée until smooth with a blender. Place in 16 cm Flexipan® disc moulds (140 g). Place in the freezer.

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3. Milk chocolate mousse

240 g full-fat milk
55 g egg yolks
25 g caster sugar
42 g gelatine (6 g of 200 bloom gelatine powder and 36 g water)
560 g milk couverture chocolate (45%)
445 g whipped cream
Total weight: 1367 g

Make a custard with the milk, egg yolks and caster sugar cooked to 85°C. Add the gelatine. Mix the milk couverture chocolate melted to 35°C with a quarter of the whipped cream. Add the custard at 35°C, then the rest of whipped cream. Set aside for assembly.

4. Pan-fried pears

1000 g ripe pears
125 g caster sugar
125 g butter
75 g Rémy Martin® Cognac 50% vol.
1 tonka bean
Total weight: 1325 g

Cut the pears into thin slices. Melt the butter and caster sugar in a frying pan. Add the pears and fry until just cooked. Grate the tonka bean on top and flambé with the Rémy Martin® cognac. Pour the pears into a sieve and leave to cool on a baking sheet. Set aside for assembly.

5. White mirror icing

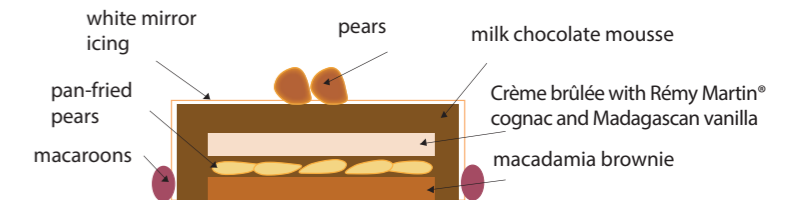
150 g water
300 g glucose
300 g caster sugar
200 g sweetened condensed milk
140 g gelatine (20 g of 200 bloom gelatine powder and 120 g water)
300 g white chocolate
5 g titanium oxide
Total weight: 1395 g

In a saucepan, cook the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk and the gelatine, and then lastly over the white chocolate and titanium oxide. Refrigerate overnight. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

6. Assembly and finishing

On a baking tray covered with a polyethylene sheet, line 18 cm diameter, 4.5 cm high cake rings with milk chocolate mousse. Place a macadamia brownie in the bottom of the ring, cover with a thin layer of milk chocolate mousse. Arrange the pears and cover with milk chocolate mousse. Add the crème brûlée with Rémy Martin® cognac. Smooth with the rest of the mousse. Place in the freezer. Unmould the desserts and glaze them with the white mirror icing. Place purple macarons around the edge, decorate with pears* and strands of ivory chocolate.

*Pears for decoration: cut some pears into thin slices and dip them into 30°B syrup. Place on a sheet of Silpat®. Cook in the oven at 180°C until they colour. When cool, spray with a dark chocolate and cocoa butter mixture to prevent moisture being absorbed in the refrigerator and to create some contrast.



INDIVIDUAL Rémy Martin®

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm.

The procedures are identical.

Macadamia brownie: halve the recipe, use approximately 12 g for each individual brownie in 4 cm diameter Flexipan® moulds.

Crème brûlée with Rémy Martin® cognac and Madagascar vanilla: halve the recipe. Pour into 1 cm high, 4 cm diameter Flexipan® moulds (about 10 g).

Pan-fried pears: halve the recipe.

Milk chocolate mousse: halve the recipe, about 35 g.

Icing: same recipe.

Decoration: the same.

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GREEN FAIRY

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

Recipe for 3 «Harmonie» moulds 4.5 cm
high with a diameter of 18 cm

Composition: Streusel, streusel base,
lime sponge, light hazelnut mousse,
green apple and Un Peureux® absinthe
mousse.

1. Streusel

150 g butter
150 g brown sugar
150 g toasted ground almonds
150 g flour
Total weight: 600 g

Toast the ground almonds in a convection oven at 150°C for around 20 minutes. In a mixer, use the beater attachment to mix all the ingredients together to obtain a paste. Crumble 240 g of streusel on a sheet of parchment paper, then bake in a convection oven at 160°C for about 15 minutes. Set aside for the streusel base. Keep the remaining raw streusel for finishing the cakes.

2. Streusel base

60 g milk couverture chocolate (36%)
10 g cocoa butter
55 g hazelnut paste
45 g hazelnut praline
225 g cooked streusel
Total weight: 395 g

3. Lime sponge

100 g ground almonds
50 g caster sugar
225 g whole eggs
30 g inverted sugar
15 g flour
Zest of 2 limes
25 g butter
Total weight: 445 g

UN PEUREUX
ABSINTHE



Melt the milk couverture chocolate to 35°C, add the cocoa butter, hazelnut paste and hazelnut praline. Finish the mixture by gently adding the cold, cooked, crumbled streusel. Pour into 16 cm diameter rings with a 4.5 cm ring in the middle so as to leave the centre empty. Place in the freezer until assembly.

In a mixer, use the whisk attachment to beat the ground almonds, caster sugar, whole eggs and inverted sugar. Add the sifted flour, lime zest and finally the melted butter. Pour directly into 16 cm Flexipan® disc moulds. Cook in a convection oven at 180°C for about 12 minutes. Let the sponge cool and then cut out a 4.5 cm diameter central section and set aside for the assembly.

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4. Light hazelnut mousse

60 g full-fat milk
30 g milk couverture chocolate (36%)
60 g hazelnut praline
28 g gelatine (4 g of 200 bloom gelatine powder and 24 g water)
310 g whipped cream
Total weight: 488 g

In a saucepan, heat the milk and add the milk couverture chocolate (36%), the hazelnut praline, and the dissolved gelatine and then blend. Cool to 20°C and then incorporate the whipped cream. Pour into 16 cm diameter rings with a 4.5 cm ring in the middle so as to leave the centre empty. Place in the freezer.

5. Green apple and Un Peureux® absinthe mousse

60 g lemon juice
825 g green apple purée
150 g whipping cream
90 g caster sugar
60 g cornflour (Maizena®)
66 g Mycryo® cocoa butter
147 g gelatine (21 g of 200 bloom gelatine powder and 126 g water)
45 g Un Peureux® 70% ABV absinthe plant-based concentrated spirit beverage
450 g whipped cream
Total weight: 1893 g

INDIVIDUAL Green fairy

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm. The procedures are identical.

Streusel: prepare one recipe and use the same process for the bases and decoration:

Lime sponge: halve the recipe, use about 10 g.

Streusel base: same recipe, spread the streusel between two polyethylene sheets, allow to set and cut out 4 cm diameter discs.

Light hazelnut mousse: same recipe, place approximately 15 g in 4 cm diameter Flexipan® petits-fours moulds.

Green apple and Un Peureux® absinthe mousse: halve the recipe, use about 60 g for each cake.

Icing: same recipe.

Decoration: the same. The streusel should be cooked and placed crumbled around the individual desserts.

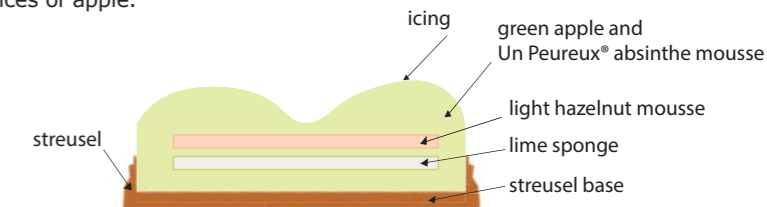
In a saucepan, mix the lemon juice, green apple purée and cream. Add the caster sugar and the cornflour and bring to the boil. Pour over the Mycryo® cocoa butter and the gelatine. Blend thoroughly and cool to about 25°C, add the Un Peureux® absinthe and lastly the whipped cream. Set aside for assembly.

6. Green mirror icing

150 g water
300 g caster sugar
300 g glucose
200 g sweetened condensed milk
140 g gelatine mixture (20 g of 200 bloom gelatine powder and 120 g water)
Half a vanilla pod
Fat-soluble green colouring as appropriate
Fat-soluble yellow food colouring as appropriate
Total weight: 1060 g

In a saucepan, cook the water, sugar and glucose to 107°C. Pour the hot syrup onto the sweetened condensed milk, gelatine, and the split and scraped half vanilla pod. Blend and colour to the desired shade. Refrigerate overnight. Use the next day at 20-25°C.

7. Assembly and finishing: Assemble in 18 cm diameter and 4.5 cm high «Harmonie» moulds: pour in 250 g of green apple and Un Peureux® absinthe mousse, insert a disc of light hazelnut mousse, cover with a little more green apple and Un Peureux® absinthe mousse, the lime sponge, the rest of the green apple and Un Peureux® absinthe mousse, and finally the streusel base. Place the desserts in the freezer. Unmould the desserts and glaze them with the green mirror icing. For decoration, place three 18 cm diameter rings inside three 20 cm diameter rings on a Silpat® mat on a baking sheet. Place the raw streusel between the two circles and press lightly. Cook in a convection oven at 160°C for about 15 minutes, remove the rings while they are still hot. Place the cooked streusel rings around the glazed desserts and decorate with chocolate shavings and slices of apple.



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TOTAL CHOCOLATE COINTREAU®

Original creation by
Laurent BOILLON,
Boulangerie Pâtisserie Laurent,
Melbourne, Australia



Recipe for 3 desserts with a diameter
of 18 cm and 4.5 cm high

Composition: Flourless chocolate
sponge, Cointreau® bavaoise,
chocolate mousse, Morello cherry
coulis decoration, dark chocolate icing.

1. Flourless chocolate sponge

170 g egg whites
1 g cream of tartar
175 g caster sugar
110 g egg yolks
50 g cocoa powder
Total weight: 506 g

In a mixer, use the whisk attachment to whip the egg whites with the cream of tartar and caster sugar to soft peak consistency. Gently add the egg yolks and then the sifted cocoa powder. Place in 16 cm diameter Flexipan® disc moulds. Cook in a convection oven at 220°C for about 14 minutes. Set aside for assembly.

2. Cointreau® bavaoise

150 g full-fat milk
45 g egg yolks
60 g caster sugar
1 vanilla pod
40 g Cointreau® 60% vol.
35 g gelatine (5 g of 200 bloom gelatine powder and 30 g water)
225 g whipped cream
Total weight: 555 g

Make a custard with the milk, egg yolks, caster sugar and the split and scraped vanilla pod, cooked to 85°C. Allow to cool slightly and then add the Cointreau® and gelatine. Purée until smooth with a blender. Let the custard cool to 30°C and then fold in the whipped cream. Place in 16 cm diameter Flexipan® moulds (about 160 g) and sprinkle each one with 60 Griottines®. Place in the freezer.

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3. Chocolate mousse

150 g caster sugar
50 g water
195 g egg yolks
80 g whole eggs
425 g dark couverture chocolate (72%)
525 g whipped cream
Total weight: 1425 g

Make a sabayon: cook the sugar and water to 118°C. Add in a thin stream to the egg yolks and whole eggs as they are beating. Continue whipping as it cools to approximately 30°C. Mix some of the whipped cream into the chocolate (melted to 40°C), then add the sabayon and finally the rest of the whipped cream. Use directly.

4. Morello cherry decoration

250 g Morello cherry purée
50 g potato starch (Sosa® CremGel Fred)
50 g mirror glaze
Total weight: 350 g

In a saucepan, heat the cherry purée to 40°C, add the potato starch and bring briefly to the boil. Stir in the neutral mirror glaze. Set aside for the assembly and finishing stage.

5. Dark chocolate icing

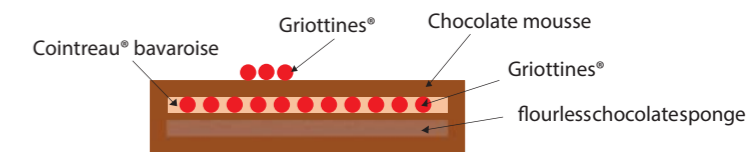
85 g water
325 g caster sugar
245 g whipping cream
125 g glucose

90 g cocoa powder
40 g inverted sugar
119 g gelatine (17 g of 200 bloom gelatine powder and 102 g water)
Total weight: 1029 g

Cook the water and caster sugar to 120°C. Heat the cream, glucose, cocoa powder and inverted sugar to 40°C. Pour the cooked sugar into the second mixture. Purée until smooth with a blender and add the gelatine. Refrigerate overnight. The following day, heat the glaze to 35°C and let cool to 30°C before use.

6. Assembly and finishing: Line 18 cm diameter, 4.5 cm high cake rings with chocolate mousse. Place the flourless chocolate sponge in the bottom of the ring. Cover with chocolate mousse, add the Cointreau® and Griottines® disc. Smooth with the remaining chocolate mousse. Place in the freezer. Unmould the desserts, glaze with the dark chocolate icing, finish with the chocolate decoration* and dots of the cherry coulis.

*Chocolate decoration: put some alcohol in the freezer. Melt the dark couverture, put it in a piping bag and let the chocolate drizzle into the cold alcohol.



INDIVIDUAL Total chocolate Cointreau®

Recipe for 30 individual cakes 4.5 cm high with a diameter of 6 cm.
The procedures are identical.

Flourless chocolate sponge: halve the recipe, about 8 g.

Cointreau® bavaoise: prepare the same recipe and pour into 1 cm high, 4 cm diameter Flexipan® moulds (about 15 g). Place 3 Griottines® on each one.

Chocolate mousse: same recipe, approximately 45 g.

Icing: same recipe.

Decoration: the same.



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SAINT JAMES® PRALINE

Original creation by
Laurent BOILLON,
Boulangerie Pâtisserie Laurent,
Melbourne, Australia



Serves around 60 people (one frame 60cm long, 40cm wide and 4.5cm high).

Composition: Hazelnut meringue sponge, praline cream, raisins soaked in St James® rum

1. Hazelnut meringue sponge

515 g icing sugar
515 g ground hazelnuts
1030 g egg whites
770 g caster sugar
3 g cream of tartar
Total weight: 2833 g

Mix the sieved icing sugar and ground hazelnuts and pulse in a food processor for a few seconds. In a mixer, use the whisk attachment to make a meringue with the egg whites, the caster sugar and cream of tartar (soft peaks consistency). Gradually incorporate the hazelnut mixture. Place 950 g on baking sheets covered with Silpat®, and spread evenly with a palette knife. This recipe makes 3 sheets.
Bake in a convection oven at 130°C for about 80 minutes with the vents open.

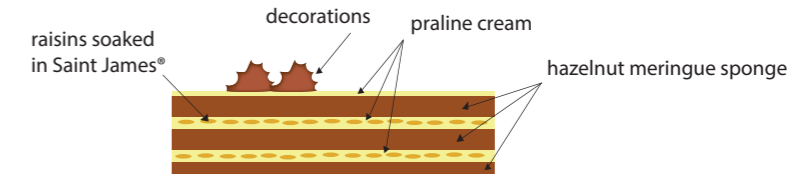
2. Praline cream

700 g butter
50 g hazelnut praline
350 g hazelnut paste
165 g pasteurized egg yolks
165 g caster sugar
240 g pasteurized egg whites
335 g caster sugar
Total weight: 2005 g

Soften the butter, add the praline and hazelnut paste and mix until smooth. In a mixer, use the whisk attachment to beat the egg yolks and first lot of caster sugar to a foam. Make a French meringue with the egg whites and second lot of sugar (soft peak consistency). Combine the egg yolk and sugar mixture with the praline butter. Gently fold in the meringue. Use immediately.

3. Assembly and finishing

Put a layer of the sponge in a 60 cm by 40 cm frame, and cover evenly with 900 g of the praline cream. Sprinkle with 375 g of raisins soaked in Saint James® rum. Cover with the second layer of sponge, another 900 g of praline cream and sprinkle with 375 g of raisins soaked in St James® rum. Cover with the third layer of sponge. Smooth the top with 200 g of praline cream. Place in the refrigerator overnight so that the sponge becomes moist. Remove the frame, spray the top with dark chocolate. Cut the dessert into servings of the desired size.



INDIVIDUAL St James® praline

For the individual version, prepare in exactly the same way then cut into individual 5.5 cm squares. Decorate in the same way.



THE RIGHT MEASURE IN PASTRY...

- FLAVOURINGS
- NATURAL
- PRECISE QUANTITIES

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

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

PERFECTLY MATCHED FLAVOURS



An excellent flavouring with multiple uses, Cointreau® 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 flavouring. 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 of Fougerolles A.O.C. combines well with candied fruits, ideally in Parfaits.



The best signature for Gastronomy



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