



Trendy Collection 8

The Signature
of the Best Gastronomy
Brands



This new edition of our Collection Tendance brings together no less than 8 great chefs and Best Craftsmen in France, and for the first time includes Cooks, Pastry ChefWs, Chocolate Makers, Bakers, Caterers and Ice Cream Makers, all in just one booklet! All have very different professions and yet they have a common passion and a desire to transmit their values and savoir-faire through these recipes, which are the result of so many years' work, research and innovation. Each one displays the same enthusiasm and the same love for a world that does not accept mediocrity.

Measuring up to these chefs' standards, measuring up to yours – that's the challenge for Premium Gastronomie®!

Every day, across the globe, these are the men and women at Premium Gastronomie® who, through demonstrations, technical advice and trade exhibitions, share their passion for the appreciation of French gastronomy, renowned for our savoir-faire and of course our brands, of which Griottines® and Cointreau® are the flagships.

For such creative, avant-garde professionals, striving for excellence is good... but going beyond is better. Our Research & Development teams are also at the heart of our Distilleries, and they keep busy in order to make our customers happy. With this booklet, take the time to be inspired by current trends with Garden Party®, which is a breath of fresh air in the world of gastronomy. And why not try a carrot macaroon? Or a Pina Colada one, made from our Cocktails Concentrés? If you're ambitious, we are too and these unique products are available to you through Premium Gastronomie! What a chance! Unless it's the opposite, because we have this exceptional chance to work with truly passionate people!

Let's cultivate these values, advance and innovate together, and let's accompany our respective successes, so that our products enhance your creations and your recipes bring a moment of pure happiness to your clients. That's what's essential.

We're all creators of flavours, in search of a single objective: that alchemy works...

A beautiful journey for the senses!

Bernard BAUD
CEO

Grandes Distilleries Peureux

Savoury recipes ~ the Chefs



My career began with Griottines®, that was thirty years ago: at "La Belle Epoque" in La Colle sur Loup then "La Résidence" in Val d'Ajol, the "Bas-Rupts" boutique hotel in Gérardmer, in my establishment "La Sommellerie" in Gevrey Chambertin for nearly 8 years and today at the Griottines® Institute in Fougerolles... A magnificent product that I have had the pleasure of using daily, just like the other major brands that make up Premium Gastronomie®. Then other specialties came to light: Cassis Peureux®, Framboisines®, Un Peureux® absinthe... but also great innovations such as Garden Party®, or the Premium Gastronomie® Cocktail Concentrates, which multiply possibilities, whether they be sweet or savoury! It's a pleasure to have such diverse products, and to be able to test them first, without ever having to worry about their quality. Discover some of my creations in this booklet and treat yourself with Premium Gastronomie®.

François LACHAUX
M.O.F. Cuisine

Holder of an Advanced Diploma in Professional Cookery, I have acquired 15 years of experience in the domain of traditional cuisine and gastronomy. After having earned my stripes at certain Relais & Châteaux establishments, I was more particularly interested in the world of cooked meats and butchery, and notably I invested in the Pontella butchers and delicatessen. Acquiring the title of Best Craftsman in France in Butchery-Delicatessen is also proof of my engagement with this world. I am passionate and a perfectionist, and I have not stopped progressing and discovering new recipes, whether they be for my clients, in the capacity of a tutor at the Olivier Bajard International Pâtisserie School, or for my peers as a consultant... I love to communicate and transmit my knowledge... Accompanied by my wife and skilled staff, over time I have weaved a professional network alongside prestigious partners such as Premium Gastronomie®. Today, it is this set of skills that I want to make available to you, by offering you these recipes which have been adapted to your needs.

Christian SEGUI
M.O.F. Traiteur



Summary of savoury recipes

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Crème brûlée of Duck Foie Gras and Griottines®



★ Recipe for 12 servings.

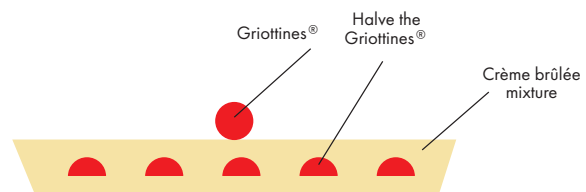
1. Preparation of the mixture

- 125 g duck foie gras (terrine)
- 250 g cream
- 2 egg yolks
- 15 to 20 ml port
- salt and pepper to taste
- 24 Griottines® + 12 for decoration
- brown sugar for the finishing stage
- crème brûlée

Mix together the foie gras, cream, eggs and port. Season with salt and pepper. Halve the Griottines® and place in the bottom of glass dishes, then pour the mixture over the top. Cook in a steam oven at 90°C for 20 minutes or in a bain-marie in a conventional oven. Remove when the consistency is still wobbly and place in the refrigerator.

2. Presentation

Remove the dishes from the refrigerator, caramelize a little brown sugar on the top and decorate with Griottines®.



Gambas and crunchy Vegetable tartare with Cointreau® cuisine

Original creation by
Christian SEGUI,
M.O.F. Traiteur

* Recipe for 10 glasses.

1. Curry cream

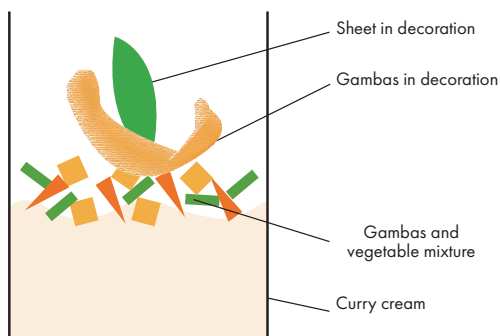
- 80 g cream
- 150 g mascarpone
- 1 lemon
- 150 g chives
- 20 g chervil
- salt and Espelette pepper to taste
- 200 g curry mayonnaise (curry to taste)

Mix the cream and mascarpone together then add the lemon juice and zest and chopped herbs. Whip to soft peaks. Season then mix thoroughly with the mayonnaise. Refrigerate.

2. Gambas and vegetable mixture

- 400 g wild gambas (10 to 20 prawns)
- Cointreau® Cuisine
- borage flowers to decorate
- 20 preserved tomatoes
- 2 carrots
- 2 courgettes
- 1 bunch of radishes
- olive oil
- salt
- Espelette pepper

Peel the gambas and fry briskly in olive oil. Deglaze with the Cointreau® Cuisine and reduce to a syrupy consistency. Cut the vegetables into fine dice and season with olive oil, salt and Espelette pepper. Mix with the gambas and add the reduced Cointreau® Cuisine.



3. Assembly

Place some of the curry cream in the bottom of the glass, then add the gambas vegetable mixture. Decorate with a borage flower or baby beetroot leaf. This verrine can be given an exotic touch by adding some pink grapefruit segments and slices of mango.

* Recipe for about 25 éclairs, 12 cm long.

1. Parmesan Craquelin

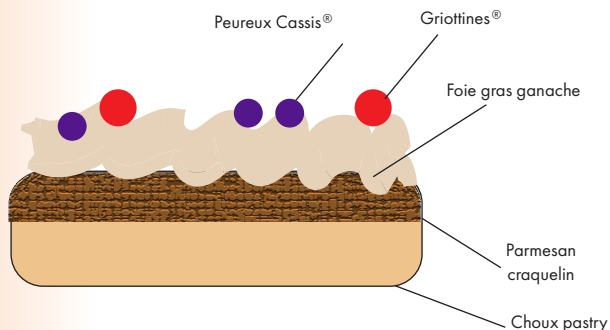
- 40 g slightly-salted butter
- 20 g brown sugar
- 30 g parmesan
- 50 g general purpose flour

Mix all the ingredients together, spread the resulting mixture to a thickness of 2 mm and place in the freezer. Cut into pieces.

2. Choux pastry

- 100 g full-fat milk
- 100 g water
- 90 g slightly-salted butter
- 110 g general purpose flour
- 200 g eggs
- 1 pinch table salt
- 1 pinch caster sugar

Bring the milk and water to the boil, then add the butter cut into small cubes, the salt and sugar. Mix thoroughly. Remove from the heat and add the sifted flour in one go. Return to the heat and dry out the dough. Then gradually beat in the eggs to obtain a smooth, homogeneous dough. Preheat a conventional oven to 250°C. Pipe 7 cm long éclairs. Add the craquelin. Place in the oven and turn off. Leave to cook for 10 minutes then turn the oven on again at 160°C for about 12 minutes. Leave to cool. Fill the éclairs.




Griottines®


Cassis
PEUREUX



3. Foie gras ganache

- 200 g cooked foie gras
- 50 g foie gras for finishing
- 100 g milk
- 50 g cream
- 50 g mascarpone
- Espelette pepper to taste
- Peureux Cassis® to taste
- Griottines® to taste
- pistachio powder to taste

Cut the foie gras into cubes. Heat the milk to 70°C, add the foie gras, blend until smooth. Refrigerate. Whip the cream and mascarpone into peaks. Fold into the foie gras mixture and place in a piping bag.

4. Assembly and finishing

Pipe the foie gras cream onto the éclairs, add the Peureux Cassis®, Griottines® and a cube of foie gras coated in breadcrumbs. The éclairs can also be filled.

Pig's trotter and garden snail with Rémy Martin® Cognac

Original creation by
Christian SEGUI,
M.O.F. Traiteur

★ Recipe for about 100 cromesquis (3.5 cm diameter).

1. Pig's trotter mixture

- 500 g boned, cooked pig's trotter
- 100 g garden snails
- 150 g shallots
- 250 g small chanterelles
- 5 g garlic
- Rémy Martin® Cognac to taste
- 25 g truffles (optional)
- 25 g flat leaf parsley
- Thyme, bay leaves
- 15 g salt
- 2 g black pepper
- 50 g meat glaze

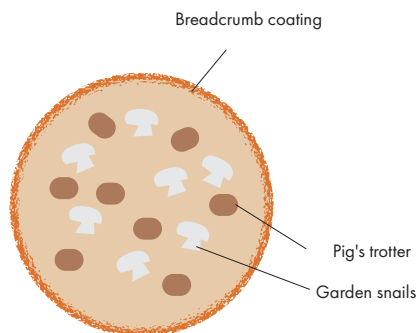
Cut the pig's trotter into small dice. Cut the snails in half or into three depending on their size. Sweat the shallots in the butter, add the chanterelles, snails, thyme and bay leaf and fry briskly. Add the pig's trotter and chopped garlic, deglaze with the Rémy Martin® Cognac. Then add the truffles and parsley. Correct the seasoning and place in half-spherical moulds. Cover in cling-film and refrigerate.



2. Making the cromesquis

Breadcrumb coating

- Sufficient quantity of flour
- 12 eggs
- Sufficient quantity of breadcrumbs
- Salt and pepper to taste



Take two half spheres. Heat the flat sides, stick them together and refrigerate again. Coat with breadcrumbs, refrigerate thoroughly and repeat the operation. Fry at 180°C.

3. Parsley jus

- 100 g water
- 200 g flat leaf parsley
- 2 cloves of garlic
- salt, Espelette pepper to taste

Bring the water to the boil. Add the parsley with the stalks removed and the crushed garlic. Cook and then blend and filter through a very fine sieve. Season.

4. Presentation

Arrange the hot cromesquis in a small earthenware or cast-iron dish, drizzle with the parsley jus.

Sweet recipes – the Chefs



I have had the opportunity to work with the greatest chefs, who have not only passed on their passion but also their creative, innovative spirit. A perfectionist at heart, for 15 years I have applied myself to sharing my passion in my boutique or by travelling the world in order to give demonstrations, conferences and courses for professionals. Armed with my know-how, I love to get involved with quality projects and I joined Premium Gastronomie® with this desire to make known my vision of pâtisserie, that is for it to be innovative and gourmet, all the while aiming for excellence. A daily challenge, particularly as a member of Relais Desserts! The recipes that I provide in this booklet combine this passion for the subject and high-quality products.
A great discovery!

Marc DUCOBU
Pâtissier

The Bellouet Conseil School of Gastronomy, always eager to provide a quality service, top-of-the-range achievements and of course excellent raw materials, has chosen to be the ambassador of Premium Gastronomie®, the hallmark of the biggest gastronomy brands: Griottines®, Cointreau®, Rémy Martin® and Saint James®.
Jean-Michel PERRUCHON, Best Craftsman in France, has created these exceptional party recipes for you, innovations that will delight your clients.

Gastronomically yours.

Jean-Michel PERRUCHON
M.O.F. Pâtissier



I also share my know-how in numerous countries, both as a Technical Consultant for bakeries and patisseries, industry exhibitions, or in schools, including the Bellouet Conseil School in Paris. For 2 years, I have also been responsible for opening French bakeries in Japan, all while ensuring the training of these future bakers in France. Demanding both in terms of quality as well as in terms of the flavour of my creations, I have worked for a long time with products from the Premium Gastronomie® range. It is therefore with great pleasure that I give you some of my recipes using Griottines® and Cointreau®, for this 2016-2017 Collection Tendence.

Ludovic RICHARD
M.O.F. Boulanger

I started my career with a pastry-making apprenticeship at the age of 15, then I followed my path with the Compagnons du Devoir, and afterwards I perfected my skills in Brussels, and finally in Japan. Life in the Land of the Rising Sun allowed me to develop my technique to then become Best Craftsman in France in Chocolatier-Confectioner, but above all, I met my wife there! When I returned to France, my passion for the world of chocolate didn't leave me and it was in 2012 that I opened my first boutiques in Brittany. Premium Gastronomie® has accompanied me throughout my whole career, whether it be in Brussels, Tokyo or even in Vitré, in Brittany! It's a partner that also challenges me in innovative creation projects, with new products such as the Cocktail Concentrates that you will discover in this booklet, through my Pina Colada Macaroon and the Cosmopolitan Baba recipe... or even Mojito Chocolate! I hope these recipes inspire you to make original and ambitious creations!

Bruno LE DERF
M.O.F. Chocolatier



Summary of sweet recipes

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*Recipe for a 60 x 40 x 4.5cm tray, or 8 desserts for 6 people.

1. Flour-free chocolate sponge cake

- 400 g almond powder
- 672 g egg whites
- 520 g egg yolks
- 40 g cocoa powder
- 360 g caster sugar
- Total weight: 1992 g

Beat the egg whites and the caster sugar with a whisk. At the same time, in another mixer, whisk the egg yolks then mix the two together, as for lady fingers. Mix with a spatula and delicately add the almond powder and cocoa powder, which have been sieved together. Spread the sponge cake on a tray and baking paper (800 g of biscuit per sheet). Cook in a fan oven at 180°C for around 7-10 minutes. On removing from the oven, take off the tray immediately and put on cooling racks. Set aside for assembly.

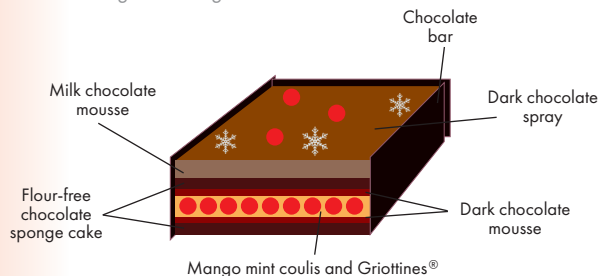
2. Mango mint coulis

- 1 155 g mango purée
- 2 g fresh mint
- 40 g of syrup (30°Bx)
- 60 g Cointreau® concentrate 60% vol.
- 132 g gelatin mix (22 g gelatin powder 200 bloom and 110 g water)
- 650 g Griottines®
- Total weight: 2 039 g

Heat the mango purée to around 80°C and infuse the fresh mint for around 5 minutes. Remove the mint then add the melted gelatin mix and the Cointreau® concentrate. Pour everything into a Flexiplat 60 x 40cm baking sheet, sprinkle on the Griottines® and put everything in the freezer. Set aside for assembly.

3. Milk chocolate mousse

- 110 g egg yolks
- 200 g of syrup (30°Bx)
- 180 g light cream (35% fat content)
- 345 g milk couverture chocolate (33%)
- 48 g gelatin mix (8 g gelatin powder 200 bloom and 40 g water)
- 680 g whipped cream (40% fat content)
- Total weight: 1 563 g




Griottines®


COINTREAU®

Make a pâte à bombe with the syrup and the egg yolks. Heat the 35% light cream then add the milk couverture chocolate and make a ganache. Add the melted gelatin mix to the cold pâte à bombe then pour everything into the ganache, finishing with the whipped cream. Set aside for assembly.

4. Dark chocolate mousse

- 220 g of syrup (30°Bx)
- 124 g egg yolks
- 180 g light cream (35% fat content)
- 390 g dark Madagascar couverture chocolate (67.4%)
- 590 g whipped cream (40% fat content)
- Total weight: 1 504 g

Make a pâte à bombe with the syrup and the egg yolks. Heat the 35% light cream then add the dark couverture chocolate and make a ganache. Add the pâte à bombe to the ganache, and finally the whipped cream. Set aside for assembly.

5. Assembling the dessert

Assemble the dessert in reverse. On a tray and a plastic sheet, position a 60 x 40 x 4.5 cm frame mould. Spread the milk chocolate mousse, then a layer of flour-free chocolate sponge cake, a little dark chocolate mousse, the mango mint coulis, the rest of the chocolate mousse and finally the second layer of flour-free chocolate biscuit. Put everything in the freezer. Return the frame mould and spray with a mixture of 50% cocoa butter and 50% dark couverture chocolate. Cut the 8 desserts for 6 people, place around chocolate flakes and decorate with snowflakes, Griottines®, and some drops of glaze.

NB: syrup (30°Bx): 1 litre of water and 1.35kg caster sugar.

Saint James® Rum Polonaises

Original creation by
Jean-Michel PERRUCHON,
M.O.F. Pâtissier

*Recipe for around 25 polonaises.

1. Milk brioche

- 500 g flour (type 55)
- 40 g caster sugar
- 20 g organic yeast
- 225 g whole milk
- Total weight: 1 015 g
- 10 g fine salt
- 20g inverted sugar
- 75 g whole eggs
- 125 g butter

In a mixer with a dough hook, make a dough with the flour, the fine salt, the caster sugar, the inverted sugar, the organic yeast, the eggs and the milk straight from the fridge. Knead for 10 minutes on the 2nd whisk speed. Gradually add the butter in pieces and knead until the dough doesn't stick. The dough should be at room temperature (24°C). Leave to ferment for 30 minutes. Fold if necessary then store at 4°C for a minimum of 12 hours in the refrigerator. Make 25 balls of milk brioche (40g each). Roll them twice and place them in circles lined with baking paper (7.5cm diameter, 3.5cm high). Flatten the brioche as much as possible in the circles. Leave to rise in a drying oven at 28°C for around 1 hour 45 minutes. Put in a fan oven at 145°C for around 20 minutes, take out of the oven and remove the circles.

2. Saint James® Rum light cream

- 330 g milk
- 80 g caster sugar
- 90 g egg yolks
- 35 g Saint James® Rum 54% vol.
- 250 g cubed candied fruit
- 63 g gelatin mix (9 g gelatin powder 200 bloom and 54 g water)
- Total weight: 1 293 g
- 1/2 vanilla pods
- 30 g powdered cream
- 35 g butter
- 380 g whipped cream

In a saucepan, bring the milk and the split and scraped-out half vanilla pod to the boil. During this time, whisk the egg yolks with the caster sugar and powdered cream. Remove the vanilla, pour out the boiling liquid and return everything to the saucepan. Cook as for pastry cream. Take off the heat, add the butter and quickly cool to 30°C. Smooth the cream onto mixing bowl with the whisk, then add the melted gelatin mix, the Saint James® Rum and delicately, with a spatula, add the whipped cream and the candied fruit. Set aside for garnishing.

3. Saint James® Rum soaking syrup

- 1 litre water
- 100 g Saint James® Rum 54% vol.
- 500 g caster sugar
- Total weight: 1 600 g

In a saucepan, boil the water and the caster sugar, allow to cool and then add the Saint James® Rum. Set aside for assembly.



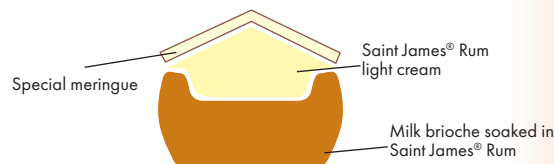
4. Special meringue

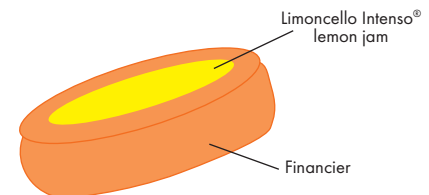
- 270 g egg whites
- 140 g inverted sugar
- 42 g gelatin mix (6 g gelatin powder 200 bloom and 36 g water)
- Total weight: 712 g
- 140 g caster sugar
- 120 g glucose

Warm (warm up to 35°C) the inverted sugar and the glucose. Lightly whisk the sugar into the stiff-beaten egg whites. Add the inverted sugar, the glucose and the melted gelatin mix and finish whipping the meringue.

5. Assembly and finishing touches

Cut the tops of the brioche and soak lightly by dipping the brioches in the Saint James® Rum soaking syrup. Gently hollow out the centre and fill with the light Saint James® Rum cream. Put everything in the refrigerator. Using a potter's wheel and a piping bag fitted with a St Honoré tip, adorn the polonaises with a whirl pattern. Lightly scorch with a blowtorch and sprinkle with some toasted almond flakes. Variation: if you don't have a potter's wheel, you can do a different adornment with the meringue and a piping bag. You can also add a ribbon of chocolate for a more elaborate finish.





★ Recipe for 18 individual financiers (8cm in diameter).

1. Financier

- 200 g almond powder
- 400 g caster sugar
- 135 g flour (type 45)
- 35 g honey
- 360 g egg whites
- 335 g hazelnut butter

In a saucepan, make a hazelnut butter cooked to 145°C and strain while it is still warm. In a mixer with a flat beater, mix the almond powder, the sugar, the flour and the honey then add the egg whites and finally the hazelnut butter. Put in 18cm "Flexipan® oval" moulds (8cm long, ref: 1054) and cook in a ventilated oven at 180°C for around 20 minutes. Set aside for the finishing touches.

2. Limoncello intenso® lemon marmalade

- 200 g caster sugar
- 10 g pectin NH
- 100 g pear purée
- 150 g lemon juice
- 20 g Limoncello Intenso® 70% vol.

Mix the caster sugar and the pectin, then pour into a saucepan with the pear purée and the lemon juice. Boil well and add the Limoncello Intenso®. Allow the marmalade to cool. Fill a piping bag with the marmalade and fill the gaps of the cooled financiers. For a shiny finish, lightly coat with a clear glaze. Adorn with gold leaf.

Black Forest Griottines® Bûche

Original creation by
Jean-Michel PERRUCHON,
M.O.F. Pâtissier

*Recipe for approx. 30 persons (frame of 35 x 28 x 4.5cm high)
5 logs of 28 x 7cm for 6 persons.

1. Chocolate sponge cake

- 200 g softened butter
- 140 g icing sugar
- 60 g flour
- 320 g egg whites
- 100 g melted dark chocolate 70%
- 400 g egg yolks
- 20 g cocoa powder
- 120 g castor sugar

In a mixing bowl with a paddle attachment, beat together the butter, melted dark 70% chocolate and icing sugar; adding little by little the egg yolks until the mixture is whitened. Fold through half of the egg whites, whisked to a meringue, the sifted flour and cocoa powder and the remaining meringue mixture. Spread the mixture into a frame of 56 x 35 cm. Cook in a ventilated oven at 180°C for approx. 10 minutes.

2. Milk chocolate cream

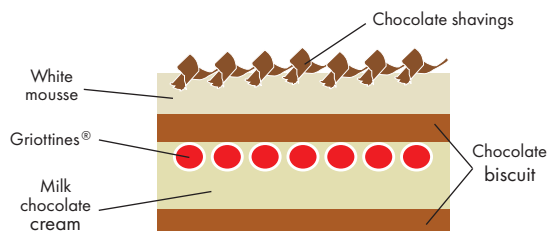
- 200 g milk
- 400 g cream
- 400 g milk couverture chocolate 36% • 70 g gelatine mass*

Boil together the milk and the cream then pour over the chopped couverture milk chocolate. Mix together and add the gelatine mass melted in the microwave. Mix well together.

3. White mousse

- 500 g cream
- 120 g glucose
- 140 g Griottines® juice
- 100 g gelatine mass*

Whisk the cream. Heat the glucose and the Griottines® juice to 50°C, adding the gelatine. Allow to cool to 30°C then incorporate the softly whipped cream. Use immediately.



Griottines®



4. Kirsch of Fougerolles AOC soaking syrup

- 200 g 30°B stock syrup
- 100 g water
- 30 g Kirsch of Fougerolles AOC
- 30 g Griottines® juice

5. Assembly

Take a 35 x 28 x 4.5 cm tin. In the bottom of the tin, place a layer of chocolate biscuit soaked in Kirsch de Fougerolles AOC and Griottines® juice. Pour in the creamy mixture and sprinkle 300 g of Griottines®. Arrange the second chocolate biscuit base soaked in Kirsch de Fougerolles AOC and Griottines® juice and finish with the white mousse. Put everything in the freezer.

6. Finishing touches

Arrange some chocolate shavings, some Griottines®, gold leaf and flakes of chocolate on the sides as decoration.

*Remember the gelatin mix: 50 g gelatin powder (200 bloom) and 300 g cold water. Mix everything together with a whisk and allow to set in the fridge.



★ Recipe for 4 mille-feuilles, for around 6 people.

1. Inverted puff pastry dough

Pastry

- 700 g strong flour
- 20 g salt
- 200 g butter
- 300 g water
- 15 g white vinegar
- Total weight: 1 235 g

Tourage butter

- 800 g dry butter
- 300 g strong flour
- Total weight: 1 100 g

In a beater, using a dough hook, mix the flour, the salt, the butter, the water and the white vinegar for 10 minutes at top speed. Place the resulting dough in the fridge to rest. During this time, mix the tourage butter with the flour for 6 minutes. Flatten the mixture and place everything in the fridge. Using a rolling-mill, roll the dough to give it a rectangular shape, place the tourage butter on half the dough roll then beat the other half of the dough on top. Give two double rounds and two single rounds, leaving your dough to rest for 15 minutes between each round (a total of 5 rounds). Roll the finished puff pastry into 2.5 mm layers and cut into slabs of 60 x 40 cm, each with a weight of around 750 g. Leave everything to rest in the fridge. Place one of the puff pastry slabs between two grating trays and sheets of baking paper. Cook in a ventilated oven at 180°C for around 35 minutes. Once baked, glaze the slabs of mille-feuille with icing sugar in a 220°C oven for a few minutes until they are completely and evenly caramelised. This recipe gives you more puff pastry than you need but it is hard to make a smaller quantity. You will have enough for around 3 slabs of mille-feuille.

2. Choux pastry dough

- 125 g water
- 125 g whole milk
- 110 g butter
- 5 g granulated sugar
- 1.5 g salt
- 135 g weak flour (type 45)
- 250 g whole eggs
- Total weight: 752.5 g

Bring the water, the milk, the butter, the salt and the sugar to the boil. Take off the heat. Pour in the flour and dry out the choux pastry. Pour everything into a mixer and with a flat beater turn the mixture quite quickly to remove as much of the heat and humidity as possible. When the mixture is lightly cooled, carefully incorporate the eggs in three or four parts, and mix just until there is a smooth texture. Pipe the choux using a piping bag, glaze, then cook in the oven at 180°C for around 25 minutes.

3. Praline mousseline

- 450 g hazelnut praline
- 750 g pastry cream
- 376 g butter
- Total weight: 1 576 g

In a mixer, using a whisk, mix the praline and the pastry cream at high speed, then add the softened butter. Beat until smooth and creamy. Set aside for assembly.

4. Crispy sheets

- 30 g milk Java couverture chocolate (33.1%)
- 30 g cocoa butter
- 300 g almond praline
- 300 g hazelnut praline
- 168 g paillette feuillantine
- Total weight: 828 g

Melt the milk couverture chocolate and the cocoa butter in the microwave, then mix in the rest of the ingredients little by little. Spread finely between two plastic sheets then cut into 8 strips, each 30 cm long and 5 cm wide. Set aside for assembly.

5. Remy Martin® Cream

- 600 g pastry cream
- 50 g Remy Martin® cognac 50% vol.
- Total weight: 650 g

Using a mixer with a whisk, smooth the pastry cream well then add the Remy Martin® cognac.

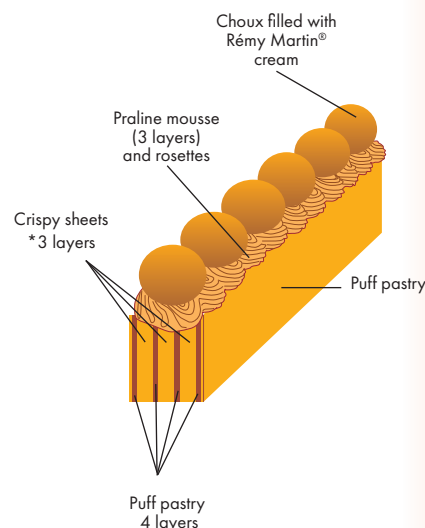
6. Caramel

- 500 g granulated sugar
- 150 g glucose
- 150 g water
- Total weight: 800 g

Put the water, the glucose and the sugar in a saucepan and cover with plastic film. When it begins to boil, remove the film, place a thermometer in the caramel and bring the temperature to between 160°C and 165°C. Glaze the choux and put them in a flexipan dome to get a beautiful curve on top.

7. Assembly

Fill the caramel-glazed choux with Remy Martin® cream and keep in the fridge. Sharp the sides of the puff pastry to get straight angles. Cut 12 of 5 cm-long strips lengthways then cut everything in 2 to get 24 strips that are 30cm long and 5cm wide. Take 4 strips per pas mille-feuille. Garnish using a piping bag filled with the praline mousseline and lay a crispy sheet rectangle on top. Repeat a second time and place the mille-feuilles in the fridge. Put the mille-feuilles on the slice, decorate with a piping bag fitted with an F16 tip, creating an "S" shape with the rest of the mousseline along the whole length, place the choux filled with Remy Martin® Cream on top and decorate with gold leaf.



★ Recipe for 15 individual "on the go cakes" (10 cm in diameter).

1. Financier

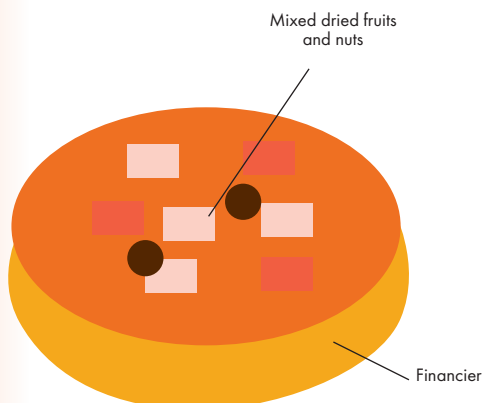
- 250 g butter
- 300 g caster sugar
- 5 g salt
- 200 g almond powder
- 300 g whole eggs
- 80 g flour
- 70 g Cointreau® Concentré 60% vol.
- Total weight: 1205 g

In a beater with a paddle, cream the butter then add the caster sugar, the salt and the almond powder. Add the eggs little by little then beat the mixture for around 15 minutes, until creamy. Pour the mix into a stainless steel bowl and mix the sieved flour and the Cointreau® Concentré with a spatula. Put into circular aluminium molds (10cm in diameter and 2cm high) and cook in a ventilated oven at 170°C (190° in a convection oven) for around 20 minutes. Remove from the molds when well cooled and set aside ready for the finishing touches.

2. Cointreau® soaking syrup

- 250 g of syrup (30°Bx)
- 100 g Cointreau® Concentré 60% vol.
- Total weight: 350 g

Mix together.



RÉMY MARTIN
FINE CHAMPAGNE COGNAC



3. Icing

- 20 g Cointreau® Concentré 60% vol.
- 20 g water
- 180 g icing sugar
- Total weight: 350 g

Mix together and gently heat.

4. Finishing touches

Top the well cooled mirrors with a layer of hot apricot glaze, then a layer of icing. Decorate with candied orange rinds.

5. "Charentaise" variation

Replace the Cointreau® Concentré in all the above recipes with Rémy Martin® cognac 50% vol. and for a different finish decorate the Miroirs with dried fruits.



*Recipe for 2 Saint Honoré of 6 persons.

1. Brittany Sable dough with Orange zests

- 180 g egg yolks
- 340 g cassonade sugar
- 360 g butter
- 500 g flour T55
- 30 g baking powder
- 2 orange zests

Whip until foamy the yolks and the cassonade sugar. Add the softened butter, the orange zests and finally the sifted flour and baking powder. Store in a refrigerator (+ 4°C) for several hours. Roll out the paste to a thickness of 7 mm and cut out rectangles of 20 x 11 cm. Bake in a ventilated oven at 170°C for 25 to 30 minutes, then allow to cool on a rack.

2. Salted butter caramel

- 400 g castor sugar
- 100 g glucose
- 500 g cream
- 200 g butter
- 10 g sea salt

Make a caramel with the sugar and glucose then pour in the heated cream and the butter and the salt at the end. Cook back for a few minutes to reach a temperature of 103-104°C.

3. Cointreau® light cream

- 1 000 g pastry cream
- 500 g chantilly cream
- 40 g Cointreau® 60% vol.

Beat well together the pastry cream with the Cointreau® then delicately add with a spatula the chantilly cream.

4. Finishing

Spread a thin coat of caramel over each Brittany Sable dough. Pipe onto the caramel, using a St Honore nozzle, the Cointreau® light cream. To finish: place on the dressed biscuit, 10 Cointreau® light cream filled choux puffs and salted with caramel icecream.

* Recipe for around 100 macaroons (4cm).

1. Coconut macaroons

- 300 g ground almonds
- 25 g grated coconut
- 270 g icing sugar
- 150 g egg whites whisked until firm
- 240 g sugar (1)
- 90 g water
- 60 g sugar (2)
- 75 g egg whites
- 0.1 g lemon yellow colouring powder

Ground the almond powder, coconut and icing sugar and sieve them. Make an italian meringue with the sugar(1) and the water cooked to 120°C. Pour it on the first part of the egg whites whipped with the caster sugar(2). Pour the liquid colored egg whites onto the warm italian meringue (about 40°C) and add the ground powders. Smooth out the mixture before piping. Pipe on baking sheets with a N°9 piping tube and let set for about 30mn. Bake in a ventilated oven for 18 to 20 mn at 140°C.

2. Pineapple confit

- 400 g finely chopped pineapple
- 150 g sugar
- 20 g Pina Colada® Cocktail Concentré

Bring to 65° Brix. Add the Pina Colada® Cocktail Concentré. Mix or chop at cold temperature..

3. Pina Colada Ganache

- | | |
|--|-----|
| <ul style="list-style-type: none"> • 40 g single cream • 20 g sorbitol powder • 70 g butter • 35 g glucose |) 1 |
| <ul style="list-style-type: none"> • 160 g coconut purée • 160 g pineapple purée • 520 g white chocolate • 70 g cocoa butter • 60 g Pina Colada® Cocktail Concentré |) 2 |

Bring mixtures 1 and 2 to the boil separately, then mix them. While hot, pour on the non-melted chocolate and cocoa butter. Mix well and add the Pina Colada® Cocktail Concentré. Emulsify and leave to harden on a tray for 12 hours.

4. Assembly

Make 2 different macaroon shells: 1 yellow shell and 1 white shell (same recipe, without colouring). Spread the pineapple confit in the middle of one of the shells. Pipe the ganache around the confit and close the macaron with the second shell. Keep in the fridge for 12 hours before tasting or selling.

Concentrés
de Cocktails
Premium gastronomie®

pina
COL
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* Recipe for around 40 babas.

1. Baba dough

- 500 g T55 flour
- 20 g organic yeast
- 200 g whole milk
- 40 g sugar
- 8 g salt
- 300 g eggs
- 180 g melted butter

Dissolve the yeast into the milk. Pour the flour, sugar and salt into a beater and mix well. Add the yeast and milk, and then add the eggs little by little. When the eggs are incorporated, knead for around 10 minutes to fully unstick the dough from the sides. Leave to level for 30 minutes then fold the dough, adding the cold melted butter. Stop when the dough has a smooth consistency. Leave to level for 30 minutes. Put the dough in a buttered tin (around 30 x 20 x 5 cm). Leave to rise for between 45 minutes and 1 hour. Bake at 170°C for about 40 minutes. After cooling, cut into cubes (approximately 4.5 cm).

2. Cosmo Cranberry and Red Cherry Jelly

- 300 g cranberry and red cherry purée
- 40 g **Cosmo® Cocktail Concentré**
- 30 g sugar
- 9 g gelatine sheets

Melt the gelatine (which should have been first softened in water) and mix it with the purée and the sugar. Add the **Cosmo® Cocktail Concentré**. Pour into glasses or the bottom of plates. Put in the fridge.

3. Cosmo soaking syrup

- 1 L water
- 500 g sugar
- 200 g cranberry and red cherry purée
- 200 g **Cosmo® Cocktail Concentré**

Boil the water and the sugar. Add the purée and the **Cosmo® Cocktail Concentré**.

4. Assembly

Heat the syrup to 70-80°C. Soak the babas in the syrup, making sure they are saturated to the centre. Drain the excess liquid and sprinkle with **Cosmo® Cocktail Concentré**. Glaze the baba with Cranberry Coating (1:5 ratio of cranberry purée to neutral glazing). Place the baba on the jelly. Serve with a quenelle of vanilla Chantilly cream and add a drop of **Cosmo® Cocktail Concentré**. Garnish with **Griottines®** and red fruits.



★ For 50-60 pieces (depending on the size).

1. Mixture for the shells

- 342 g white almond powder
- 342 g amylase icing sugar
- 124 g egg whites
- 128 g egg whites
- 175 g water
- 342 g granulated sugar

Carrot macaroon: orange colouring (red+yellow), as needed
Blackcurrant macaroon: purple coloring (red+blue), as needed
Strawberry macaroon: green coloring (blue+yellow), as needed

depending on the amount
used the shells will be
more or less dark



Always leave the egg whites to reach room temperature, 24 hours in advance. Mix the coloring into 124g of egg whites. Then mix the powdered almonds and the icing sugar, and add the colored egg whites with a paddle (mixture 1). Heat the water and the granulated sugar to 122°C. At the same time, start to lightly whip the 128 g of egg whites in the mixer with a whisk. Pour the sugar heated to 122°C on the stiff beaten egg whites. Gently turn the mixer up to high speed while the sugar is poured. Let the meringue turn for 3-4 minutes, while it is still hot. Add a little meringue to mixture 1 with a spatula, then incorporate the rest in two parts, working the spatula from the middle to the edge ("macarooning") so that the mixture falls (in a light ribbon). The mixture should be smooth and shiny. Make the macaroons using a piping bag (tip no. 8) on baking paper. Let them harden. Bake at 140°C. Leave them to cook for around 20-25 minutes.

2. Carrot jam

- 422 g organic carrot juice
- 3 g citric acid (from a pharmacy)
- 165 g caster sugar
- 8 g pectin NH
- 10 g yellow pectin
- 256 g granulated sugar
- 8 g *Garden Party*® carrot 50% vol.

Warm the carrot juice and the citric acid. Add the pectins and the caster sugar (previously mixed), bring to the boil while stirring, leave to cook for 5 minutes, and add the granulated sugar. Leave to cook for another 5 minutes and then refrigerate (dry extract to 70° brix). Once chilled, sieve the jam and add the *Garden Party*® carrot.

or Blackcurrant/Rosemary jam

- 444 g blackcurrant pulp + 100 g water
- 2.7 g citric acid (from a pharmacy)
- 111 g caster sugar
- 7.5 g pectin NH
- 8.25 g yellow pectin
- 256 g granulated sugar
- 15 g *Garden Party*® rosemary 50% vol.

Warm the blackcurrant pulp, the water and the citric acid. Add the pectins and the caster sugar (previously mixed), bring to the boil while stirring, leave to cook for 5 minutes, and add the granulated sugar. Leave to cook for another 5 minutes and then refrigerate (dry extract to 58° brix). Once chilled, sieve the jam and add the *Garden Party*® rosemary.

or Strawberry/Basil Jam

- 422 g strawberry pulp
- 165 g caster sugar
- 4.5 g pectin NH
- 5.5 g yellow pectin
- 256 g granulated sugar
- 18 g *Garden Party*® basil 50% vol.

Warm the strawberry pulp and the citric acid. Add the pectins and the caster sugar (previously mixed), bring to the boil while stirring, leave to cook for 5 minutes, and add the granulated sugar. Leave to cook for another 5 minutes and refrigerate (dry extract to 60° brix). Once chilled, sieve the jam and add the *Garden Party*® basil.

3. Presentation

Place 60 half-shells on a table, and spread the carrot, blackcurrant/rosemary or strawberry/basil jam with a piping bag. Close with the remaining macaroon shells. Keep cool.

Ice cream recipes – the Chefs



After more than five years of making creations for the "Café Pouchkine" patisserie in Moscow, I invite you to discover my vision of patisserie, and particularly of ice cream desserts, through these recipes and at my boutique "Une Glace à Paris" in the heart of Le Marais. I love to work with the classics, maintaining the original recipe but always adding a certain vision or interpretation of these traditional recipes. Here the proposed challenge was to revisit the frozen Cointreau soufflé and the famous glace plombières.

For these two recipes, using alcohol from Premium gastronomie® is an excellent option. My motto: you can't offer an excellent dessert without exceptional ingredients. That's why these two alcohols have inspired my work!

Enjoy!

Emmanuel RYON

M.O.F. Glacier

Prémium Gastronomie® Ambassador and Consultant Tutor in patisserie and ice cream making, I use alcohol from the Premium Gastronomie range in my demonstrations and in my boutique "La Glacerie", always with the same pleasure and interest. In fact, even if for a lot of professionals alcohol seems too difficult to use for the balancing of patisserie or ice cream recipes, understanding and using ingredients of this quality well allows me to be able to fully transcribe their aromas and their organoleptic qualities. The range of full, incomparable flavours that they offer gives me great possibilities and flavour combinations for my range of products and my ice cream creations. Enjoy the ice creams!

David WESMAEL

M.O.F. Glacier



Summary of ice cream recipes

An air of Plombières 22-23

Griottines® Black forest frozen cubes..... 24-25

Frozen Cointreau® soufflé 26

White chocolate and fresh mint ice cream and Cointreau® 27



★ Recipe for 24 individual
9 x 9 cm desserts.

1. Light white sponge cake

- 90 g eggs
- 35 g caster sugar (1)
- 4 g salt
- 25 g peanut oil
- 100 g flour
- 4 g baking powder
- 130 g egg whites
- 80 g caster sugar (2)
- 3 g cream of tartar
- Total weight: 470 g

Beating with a whisk, whip the egg whites to the cream of tartar and the caster sugar (2). In a stainless steel bowl, mix the eggs the caster sugar (1), the salt and the peanut oil, without beating. Add the sieved flour and baking power. Complete the mixture by incorporating the beaten egg whites. Pour everything onto a Flexipat® baking sheet (37.5 x 57 cm). Bake in a ventilated oven at 180°C, reduce the oven temperature to 145°C and cook for 7 minutes. Cover with cling film when you take it out of the oven. Leave to cool and soak the sheet with the **Kirsch de Fougerolles AOC** soaking. Keep in the freezer.

2. Kirsch de Fougerolles AOC soaking syrup

- 200 g water
- 50 g caster sugar
- 25 g of **Kirsch de Fougerolles AOC** 45°
- Total weight: 275 g

In a saucepan, bring the water and the sugar to the boil. Cool. Add the **Kirsch de Fougerolles AOC**.

3. Kirsch de Fougerolles AOC ice cream

- 1 000 g whole milk
- 400 g light cream (35% fat content)
- 160 g egg yolks
- 160 g caster sugar
- 160 g glucose powder
- 160 g milk powder (0% fat content)
- 12 g combined stabiliser
- 2 Bourbon vanilla pods
- 140 g **Kirsch de Fougerolles AOC** 45°
- Total weight: 2 192 g

In a saucepan, bring the milk, the light cream and the split and scraped-out vanilla pods to the boil. Add the blanched mix of egg yolks, caster sugar, stabilizer, milk powder and glucose powder. Cook everything at 85°C. Remove the vanilla pods. Mix and quickly cool to 4°C. Add the **Kirsch de Fougerolles AOC**. Leave to rest for a minimum of 4 hours. Churn the ice cream. Spread on a Flexipan® biscuit sheet (0.6cm deep). Put in the freezer.

4. Candied fruit jam

- 400 g mixed candied fruits
- 50 g **Kirsch de Fougerolles AOC** 45°
- Total weight: 450 g

Mix the candied fruit and the **Kirsch de Fougerolles AOC** and chop them finely with a knife. Put to one side. (Tip: if you add the Kirsch before chopping the fruit, it won't stick to the knife).

5. Ivory velvet mixture

- 200 g white chocolate
- 200 g cocoa butter
- Total weight: 400 g

Melt the ingredients in a bain-marie at 45°C.

6. 50% almond paste

Sufficient quantity of 50% almond paste. Roll down the almond paste to 3 mm between two plastic sheets. Score with a ribbed roller. Put in the freezer. Divide into squares (9 cm sides). Pierce each square with 6 holes using piping tips of different diameters. Put in the freezer. Use a spray gun to apply the ivory velvet mixture. Keep in the freezer.

7. Kirsch de Fougerolles AOC siphon

- 150 g whole milk
- 150 g light cream 35% fat content
- 10 g caster sugar
- 50 g fresh egg yolks
- 40 g white chocolate
- 25 g **Kirsch de Fougerolles AOC** 45°
- Total weight: 425 g

Boil the milk and the cream in a saucepan. Add the blanched mix, caster sugar and egg yolks. Heat everything together to 83°C. Add the white chocolate, then the **Kirsch de Fougerolles AOC**. Mix and strain. Put in a siphon.

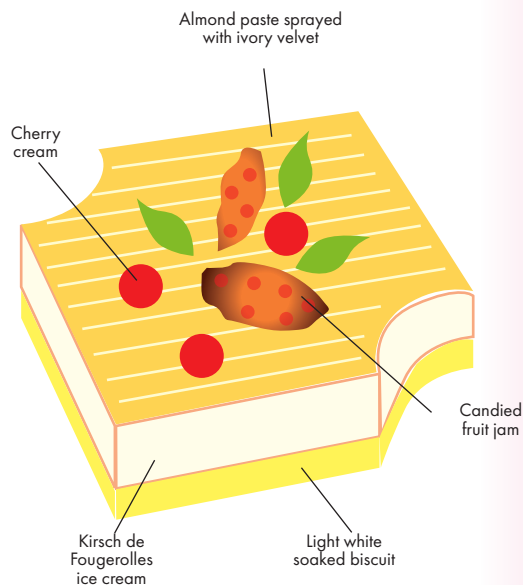
8. Cherry cream

- 500 g black cherry purée
- 150 g **Concentré sucré de Griottines®**
- 7.5 g agar-agar
- 2.5 g silver gelatin sheets
- 10 g **Kirsch de Fougerolles AOC** 45°
- Total weight: 662.5 g

Soak the gelatin in the cold water for a minimum of 20 minutes. Bring the **Concentré sucré de Griottines®** and the agar-agar to the boil. Drain the gelatin and add. Keep in the fridge. Once the jelly is cold, add the **Kirsch de Fougerolles AOC**, mix and leave to set.

9. Assembly

Place the piece of ice cream on the soaked sponge cake. Put back in the freezer. Cut into 9 x 9 cm squares. Place the soaked sponge cake with the ice cream square on a square flat plate. Then apply the almond paste square. Pipe the cherry cream into the holes. Remove two corners of the square using a 4 cm-diameter cutter. Adorn the two empty corners with a **Kirsch de Fougerolles AOC** foam tip. Add a mini-quenelle of candied fruit jam. Decorate with some fresh mint leaves, some berries of **Cassis Peureux®** and with **Griottines®**.






Griottines®

★ For a 40 x 30 cm tray (63 cubes).

1. Chocolate sponge cake

- 45 g egg yolks
- 110 g whole eggs
- 100 g caster sugar
- 75 g egg whites
- 20 g caster sugar
- 50 g flour
- 30 g cocoa powder
- Total weight: 435 g

Beat the egg yolks, the whole eggs and the sugar with a whisk until foamy. In another beater, whip the whites and firm with the second quantity of sugar. Add the egg whites to the beaten eggs in two parts, pouring in the sieved flour with the cocoa powder at the same time. Spread the sponge cake onto a 30 x 40 cm half sheet on the baking tray and smooth. Cook in a ventilated oven at 200°C, closed, for 9 minutes. Take out of the oven and put on a rack.

2. Griottines® juice soaking syrup

- 100 g caster sugar
- 20 g inverted sugar
- 90 g water
- 50 g Griottines® juice
- Total weight: 260 g

In a saucepan, make a syrup with the water, the sugar and the inverted sugar and boil everything together. Allow it to cool completely and add the Griottines® juice. Set aside to soak.

3. Intense dark chocolate ice cream with chocolate chips

- 1 036 g whole milk
- 110 g caster sugar
- 80 g glucose powder
- 80 g inverted sugar
- 95 g milk powder 0% fat content
- 60 g light cream 35% fat content
- 450 g dark couverture chocolate 70%
- 50 g egg yolks
- 6 g combined ice cream stabiliser
- 200 g dark chocolate chips
- Total weight: 2 167 g

In a saucepan, heat the milk and the light cream to 20°C and add the egg yolks. At 25°C, add half the sugar and the inverted sugar, and at 30°C add the milk powder and the glucose powder. When the mixture reaches 45°C add the ice cream stabilizer mixed with the other half of the sugar. Pasteurise the mixture at 85°C, add the chopped couverture chocolate and mix. Quickly cool to 4°C and leave to set for at least 4 hours. Mix again and churn. After churning, immediately add the chocolate chips. Use for assembly.

4. Vanilla and Griottines® fleur de lait ice cream

- 860 g whole milk
- 200 g caster sugar
- 40 g inverted sugar
- 120 g glucose powder
- 2 vanilla pods
- 130 g milk powder 0% fat content
- 600 g crème fraîche
- 12 g combined ice cream stabilizer
- 240 g half Griottines®
- Total weight: 2 204 g

Heat the whole milk in a saucepan. At 20°C, add half the sugar, the inverted sugar and the split vanilla pods. At 30°C, add the milk powder and the glucose powder. At 45°C add the ice cream stabilizer mixed with the other half of the sugar. Pasteurize the mixture at 85°C, remove the vanilla pod and mix. Re-chill quickly to 4°C, incorporate the crème fraîche and mix. Leave to set for at least 4 hours. Mix again and churn. Incorporate the halved Griottines® (drained at least 2 hours beforehand).

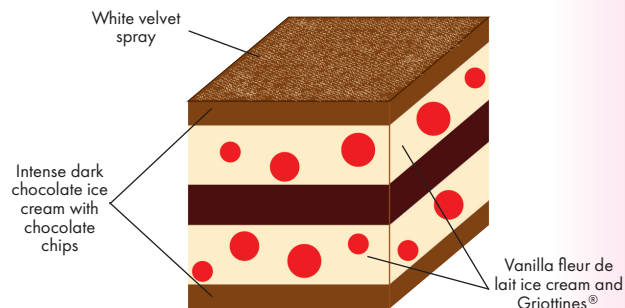
5. White velvet spray

- 150 g white chocolate
- 150 g cocoa butter
- 1 g titanium oxide
- Total weight: 301 g

Melt the chocolate and the cocoa butter together then add the titanium oxide and mix. Use at 40°C for spraying.

6. Assembly and completion

Between two 1 cm-high rulers (or in a 30 x 40 x 4 cm tray) pour a 1 cm layer of dark chocolate ice cream with chocolate chips onto a tray and a sheet of baking paper and freeze. Add a 1 cm layer of fleur de lait ice cream to the Griottines® and freeze. Position a layer of cocoa biscuit soaked in Griottines® syrup. Then add a 1 cm layer of fleur de lait ice cream to the Griottines® and freeze. Finish the assembly with a 1 cm layer of dark chocolate chip ice cream and finish freezing the resulting tray. Remove from the tin and cut into 4 cm long strips. Spray the top with the white velvet spray mix. Then cut 4 cm cubes out of the sprayed strips.



★ Recipe for around 10 desserts.

1. Semi-candied orange

- 5 average sized oranges
- 500 g caster sugar 1
- 500 g caster sugar 3
- 100 g Cointreau® Concentré 60% vol.
- Total weight: 4 100 g
- 1 500 g water
- 500 g caster sugar 2

Wash and cut the oranges in two. Hollow them out and keep the flesh for the sorbet. Blanch the half oranges and then place them in a saucepan with the water and bring to the boil. Drain the oranges in a strainer and throw away the water. Repeat a second time. Place the blanched oranges in a saucepan with 1 500 g water and the caster sugar 1. Bring to the boil, then allow to cool for one night. The following day, heat the syrup with the oranges and add the caster sugar 2. Bring everything to the boil, and leave to cool for one night. The following day, heat the syrup with the oranges again and add the caster sugar 3. Bring everything to the boil with the Cointreau® Concentré, and leave to cool in the fridge.

2. Cointreau® orange sorbet

- 80 g water
- 200 g glucose powder
- 500 g fresh orange juice
- 800 g fresh orange juice
- 20 g Cointreau® Concentré 60% vol.
- Total weight: 1 810 g
- 180 g caster sugar
- 10 g combined sorbet stabiliser

In a saucepan, bring the water and 500 g of fresh orange juice to the boil. Add the mix of caster sugar, glucose powder and sorbet stabilizer. Take off the heat and add 800 g of fresh orange juice and the Cointreau® Concentré. Quickly cool to 4°C and leave to set for at least 4 hours in the fridge. Mix and churn.

3. Frozen Cointreau® soufflé

- 75 g water
- 90 g egg yolks
- 320 g whipped cream
- 55 g Cointreau® Concentré 60% vol.
- Total weight: 652 g
- 110 g caster sugar
- 2 g gelatin sheets

In a saucepan, cook the caster sugar and the water to 116°C and pour onto the egg yolks. Mix with a whisk and poach in a bain-marie at 83°C. Add the gelatin sheet which has been previously softened in cold water and beat with



a whisk until completely cold. Add the Cointreau and the whipped cream. Mould in a flexipan® dome (6cm diameter) and place everything in the freezer.

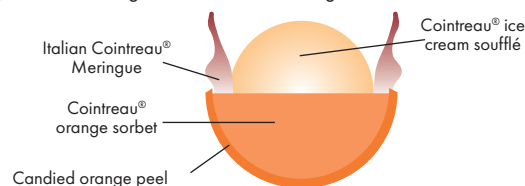
4. Italian Cointreau® Meringue

- 200 g caster sugar
- 60 g water
- 20 g Cointreau® Concentré 60% vol.
- Total weight: 400 g
- 20 g glucose
- 100 g egg whites

In a saucepan, cook the caster sugar, the glucose and the water to 120°C, add the Cointreau® Concentré, pour onto the egg whites and whisk. Whip until completely cool. Set aside for the finishing touches.

5. Finishing touches

Drain the candied orange rinds, cut them again to a height of around 3 cm and place them in the flexipan dome molds (8cm diameter) to ensure they are stable. Fill the candied orange rinds with the Cointreau® orange sorbet and place in the freezer again. Turn out and glaze the frozen soufflé domes with a special frozen icing glaze, then place them on a filled orange rind. Decorate the top with a piping bag fitted with a St Honoré tip, and finish with a silver leaf, a stem of beargrass and candied orange.



White chocolate and fresh mint ice cream with Cointreau®

Original creation by
David Wesmaël,
M.O.F. Glacier



★ Recipe for 32 scoops (65 g and 5 cm in diameter).

1. White chocolate and fresh mint ice cream flavored with Cointreau®

- 1 036 g whole milk
- 120 g caster sugar
- 50 g glucose powder
- 75 g milk powder 0% fat content
- 230 g light cream
- 440 g white chocolate
- 8 g combined stabiliser
- 80 g fresh mint
- 90 g Cointreau® Concentré 60% vol.
- Total weight: 2 129 g

Heat the milk to 80°C and leave the fresh mint to infuse for around 20 minutes. Strain and heat the minted milk with the liquid cream for the mixture. At 25°C, add half the sugar and the glucose powder. At 30°C, add the milk powder. At 45°C add the ice cream stabilizer mixed with the other half of the sugar and pasteurize the mixture at 85°C. Pour everything over the chopped white chocolate then mix. Chill quickly to 4°C. Add the Cointreau® and mix again. Leave to set for at least 4 hours. Mix again and churn and set aside for marbling.

2. Green mint and Cointreau® coulis

- 150 g clear glaze
- 75 g water
- 30 g inverted sugar
- 8 g fresh mint
- 6 g Cointreau® Concentré 60% vol.
- natural green coloring (as required)
- Total weight: 269 g

In a saucepan, make a syrup with the water, the inverted sugar and a touch of green coloring. Add the fresh mint leaves and allow them to infuse for 15 minutes. Strain the mint and pour the syrup on the clear glaze. Mix them together. Leave to chill to 4°C and set aside for marbling.

3. Assembly and finishing touches

After churning the white chocolate and mint ice cream flavored with Cointreau®, fill a piping bag and cut a 1 cm opening. Lightly soften the green mint coulis, fill a piping bag and cut a 0.5 cm opening. Position the two bags one on top of the other and insert them into a third bag with tip no. 8. Pipe by turning in a ribbed or smooth spherical mould (5 cm in diameter) to create the marbled effect and freeze before use. Remove from the mould to put in a cone, in a bowl or to use as part of a dessert on a plate.

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.

COINTREAU[®]



Griottines[®]





The Signature of the Best Gastronomy Brands



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