



RÉMY COINTREAU

GASTRONOMIE



APOTHEOSIS LOG



THE CHEF

Original creation by
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Recipe for 2 logs (58 x 8 cm)

1. BROWNIE

375 g butter
315 g 43% Venezuela milk chocolate
390 g eggs
230 g brown sugar
115 g sugar
100 g heavy cream
145 g flour
75 g chopped pecans
75 g ground pecans
3 g coarse salt
6 g baking powder
75 g Rémy Martin® cognac 50%

Melt the butter with the chocolate and heavy cream. Mix the eggs with the sugars without whisking. Combine the two mixtures. Mix the remaining dry ingredients together and fold them into the previous mixture. Pour into a baking pan and bake at 170°C for 13 minutes. Brush the brownie with Rémy Martin® cognac.

2. DARK CHOCOLATE CREAM

160 g milk
80 g sugar
130 g egg yolks
375 g 74% Brazil dark chocolate
85 g Rémy Martin® cognac 50%
625 g heavy cream

Heat the milk with the sugar and egg yolks to 84°C (custard). Pour over the dark chocolate and stir. Create a glossy emulsion with Rémy Martin® cognac. Fold in the semi-whipped cream at 30°C. Spread over the brownie. Fill several ball-shaped molds and freeze immediately.

3. BASIC CUSTARD

500 g heavy cream
630 g milk
180 g egg yolks
90 g sugar

Make a custard at 84°C using all the ingredients. Divide it into two equal parts.

4. GOLDEN CREAM

700 g basic custard
330 g 30% Gold chocolate
30 g cocoa butter
36 g gelatin mass
725 g heavy cream

Pour the custard over the chocolate and cocoa butter, emulsify, then add the melted gelatin mass. Fold in the semi-whipped cream at 30°C. Fill small log-shaped and quenelle-shaped molds. Freeze.

5. VENEZUELA MOUSSE

700 g basic custard
40 g gelatin mass
775 g 43% Venezuela milk chocolate
825 g heavy cream

Pour the custard over the chocolate, then add the melted gelatin mass. Fold in the partially whipped cream at 30°C. Fill the log molds and shape a series of quenelles. Freeze.

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6. ASSEMBLY AND FINISHING

Line the log molds with plastic wrap.

Pour in the Venezuela mousse.

Place the previously frozen golden cream insert on a strip of sponge cake.

Spread the dark chocolate cream evenly, then place a strip of brownie on top.

Freeze.

Coat the logs with a cocoa glaze.

Garnish with chocolate, then place them on a shortbread crust.

Arrange quenelles and chocolate balls to decorate.

