



CHATEAU
Thénac



 30 MINUTES. SERVES: 6 PERSONS

Red Fruits Cornets

AND CUSTARD CREAM

BY CHEF JÉRÉMIE DELCROIX



The Rosé Fleur de Thénac has powerful aromas of red fruits and white peaches. Light, fresh and fruit wine, perfect to paired with your summer desserts.



INGREDIENTS

CUSTARD CREAM: 50cl milk, 45gr corn flour (Maïzena), 4 egg yolks, 100gr powder sugar, ½ vanilla pod

CHANTILLY CREAM: 200gr liquid cream, 40gr powder sugar, 1/2 vanilla pod

FRUITS ROUGES: 200gr strawberries, 100gr raspberries. Optional: for decoration, a few redcurrant and/or blackcurrant berries and some mint leaves

CORNET: you can find them already prepared in the shop. If you wish to bake, use your favorite recipe.

PREPARATION

01 Custard cream: make your vanilla-infused custard cream, according to the proportions given. Once made, pour into a recipient, cover it with a film (the film must touch the cream) and keep in the fridge until completely cooled.

02 Chantilly: Place your ingredients in the refrigerator beforehand. The cream must be very cold to be able to work it well. Use a mechanical whisk to whip the cream and sugar until it is whipped up and forms a bird's beak. The cream should be neither too hard nor too dense.

03 Red fruits: Clean and cut into small pieces and keep in a fridge.

04 Finishing touch: Stir the custard cream and gently add ¾ of the Chantilly cream. Alternate the cream and the red fruits in the cornets. Using the remaining Chantilly cream, on the top of the cones for a nice finish. Place a few red fruits as decoration.

Thénac est à part. *Thénac is one of a kind.*

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