



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
Manuel BOUILLET,
Consultant Pastry Chef,
Twin's Creative Lab, Taiwan

Recipe for 12 pieces

1. COINTREAU® LIME BAVAROISE

37 g of heavy cream
37 g of milk
1,5 g of lime zest
23 g of egg yolks
11 g of sugar
33 g of gelatin mass x6
60 g of Cointreau® 40% vol.
206 g of soft whipped cream

Infuse the lime zest in the hot heavy cream and milk. Strain and adjust to the original weight of the liquid. Cook the cream, yolks and sugar to 85°C. Add the gelatin, then cool down to 26°C. Add the Cointreau®, mix well, then lastly the soft whipped cream.

2. CRANBERRY FOAM

32 g of cranberry puree
8 g of strawberry puree
99 g of water
10 g of sugar
1 g of lecithin powder

Heat the purees, water and sugar to 60°C. Add the lecithin powder and mix to incorporate a maximum of air.

3. CRANBERRY JELLY

118 g of cranberry puree
18 g of strawberry puree
20 g of rose jam
26 g of gelatin mass x6
27 g of Cointreau® 40% vol.

Mix the purees and rose jam. Dissolve the gelatin mass in ¼ of the purees, then pour over the remaining purees. Finish with the Cointreau®. Cast into donuts silicone molds. Freeze.

4. ROSE JOCONDE SPONGE

115 g of whole eggs
58 g of rose jam
67 g of egg whites

38 g of sugar
80 g of almond powder
26 g of flour T55
1,3 g of corn starch
15 g of butter

Mix the whole eggs with rose jam. Whisk the egg whites, then add the sugar gradually. Combine those 2 masses. Mix the powders together, then add them to the first mixture. Finish with the melted butter. Spread on a Silpat®. Bake at 170°C for 12/13 minutes.

5. SHORTBREAD

114 g of butter
57 g of icing sugar
2 g of salt flower
57 g of almond powder
48 g of whole eggs
223 g of flour T55

Mix the soft butter with all sugars and salt flower. Add the almond powder, then half of the flour. Add the whole eggs, then the remaining flour. Spread at 3 mm and freeze. Cut with a ø 8.5 cm and drill a 9 mm ø hole in the middle. Bake on a Silpain® at 150°C for 14/15 minutes.

6. ASSEMBLY

Cash the cranberry jelly in a donut silicone moulds.
Add the Cointreau® lime bavaroise.
Cut the joconde sponge with a cutter of 5.5 cm ø and insert into the mousse.
Freeze and spray with neutral glaze.
Cut the center with a straw.
Drop on top of the baked shortbread.
Pour your usual recipe of Cointreau® Cosmopolitan in the cup and dispose the shortbread.
Add some cranberry emulsion then insert the straw.
Decorate with rose petals.



www.remycointreugastronomie.com