



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CARAMÉLIS



THE CHEF

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Recipe for 2 entremets of 4 or 5 people

1. SALTED BUTTER CARAMEL

100 g caster sugar
100 g whipping cream
½ vanilla pod
85 g butter
1 g Fleur de sel salt (1 pinch)
Total weight: 286 g

In a saucepan, caramelize the caster sugar dry (without water). Add ½ vanilla pod (split and scraped) in the whipping cream and infuse. Stop the cooking at the light caramel stage by adding the hot whipping cream. Bring to a boil for one minute. Off the heat, add the butter and Fleur de sel salt, mix. Reserve for the sponge, the filling and the caramel mousse.

2. CARAMEL SPONGE

75 g butter
60 g brown sugar
2 whole eggs (100 g)
60 g salted butter caramel
60 g flour type 55
50 g ground almonds
1 g baking powder (½ teaspoon)
15 g whipping cream
1 vanilla powder pinch
Total weight: 421 g

Using the paddle attachment, mix together in the following order, the softened butter, brown sugar, whole eggs, the salted butter caramel, flour, ground almonds, baking powder, whipping cream and vanilla powder. Spread in 2 frames of 20 x 20 cm, placed on baking sheet and baking paper. Bake at 170°C for 12 minutes. Leave to cool and reserve for assembly.

3. CARAMEL COINTREAU® MOUSSE

15 g water
20 g caster sugar
1 egg yolk (20 g)
3 gelatine leaves (6 g) 200 blooms
100 g salted butter caramel
30 g Cointreau® 40%
140 g whipped cream
Total weight: 331 g

Make a sabayon: in a bain-marie, poach the water, the caster sugar and the egg yolks at 85°C, then use the whisk attachment to whisk until completely cool. Add the gelatine which have already softened in cold water and drained. In another bowl, mix the salted butter caramel with the sabayon. Add the Cointreau® and whipped cream. Set aside for assembly.

4. MILK CHOCOLATE CHANTILLY

200 g whipping cream
½ vanilla pod
75 g milk chocolate couverture
Total weight: 275 g

Boil the whipping cream in a saucepan and add the ½ split, scraped vanilla bean to infuse. Remove the ½ vanilla bean and pour over the milk chocolate couverture; blend using a "bamix". Place in the refrigerator and chill overnight at 5°C; the next day, whip using the whisk attachment as if it was whipped cream.

5. GOURMET GLAZE

350 g milk chocolate couverture
100 g hazelnut oil
110 g chopped roasted almonds
Total weight: 560 g

Melt the milk chocolate couverture with the hazelnut oil in a bain

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marie, then add the chopped roasted almonds. Use at about 25°C in a small rectangular container adapted to the soaking of two rectangular cakes.

6. ASSEMBLY AND FINISHING

Place the sheet of caramel sponge in a 20 cm by 20 cm, 4.5 cm high frame, pour over the remaining salted butter caramel, then put in the second sheet of caramel sponge and place the frame for a few minutes in the freezer.

When it has set, add caramel Cointreau® mousse to the top of the frame. Place in the freezer.

Unmould and cut the entremets in half to obtain two rectangles of 20 x 20 cm.

Prick in center with a knife to soak the rectangles in the gourmet glaze.

Whip the milk chocolate chantilly,

Fill a pastry bag, cut the end on the bias and decorate in the form of zigzag on top of cakes.

Decorate with some chocolate shavings and slices of orange.

