



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COUP DE CŒUR

THE CHEF

Original creation by  
Antoine SANTOS,  
Ecole Criollo  
Tokyo, Japan

Recipe for approximately 12 individual gateaux



### 1. ORANGE PAIN DE GÊNES

90 g almond paste min. 70%\*  
2 whole eggs (100 g)  
25 g caster sugar  
35 g butter  
Zest of ½ orange  
20 g candied orange cubes  
30 g flour T55  
1 g baking powder (½ level teaspoon)  
Total weight: 301 g

\* Preparation of the almond paste min. 70% (composed of 70% of white almonds and 30% of sugar)

In a bowl of cold water, put 175 g of whole white almonds for 12 hours. The next day, drip off well and dry with a dry and clean cloth. Freeze the almonds for around 10 to 15 minutes. Place the almonds in the food processor and process until coarsely chopped. Add 75 g of icing sugar. Mix together until to obtain a smooth almond paste. Put in a food-safe plastic bag and store in a cool place or in a freezer.

Warm the almond paste in the microwave oven (around 40 to 45°C). Heat to 35°C the eggs and the sugar over a bain-marie. Pour little by little the eggs into the mixing bowl fitted with a whisk. Beat until the mixture is white and light. Add the melted hot (45°C) butter, the chopped cubes of candied orange and the orange zest. Fold through the flour and the baking powder sifted together. Preheat oven to 170°C. Pour into a round baking tin, buttered and floured, to a thickness of 1 cm. Put in the oven and reduce the temperature to 160°C. Cook for approximately 15 minutes (ensure that the sponge cake is soft). Unmould and cover with plastic wrap when it is warm. Keep cool.

### 2. CANDIED APRICOTS

12 apricots halves, fresh or in syrup  
150 g caster sugar  
Total weight: 250 g

In a bowl, mix gently the apricot halves with the sugar and cover with plastic wrap. Allow to rest for one night in the refrigerator. The following day, boil for 2 to 3 minutes in a saucepan, then drain. Preheat oven to 120°C. Place the apricot halves on a baking tray lined with a sulfurised paper and cook in a fan forced oven at 120-130°C to extract the humidity from the apricots for approximately 20 minutes. After cooling, cut into small pieces and spoon 10 g into each small dome before to pour over the mandarin jelly.

### 3. MANDARIN JELLY

190 g mandarin purée  
(around 4 to 5 peeled mandarins)  
20 g caster sugar  
1 ½ gelatin leave (3 g) 200 Blooms  
Total weight: 213 g

Cut mandarins in half, then remove seeds and white skin. Blend to obtain a smooth purée, then sieve coarsely. Put 190 g of purée in a saucepan with the sugar. Cook on low heat for around 5 to 8 minutes to reduce the purée and concentrate the taste. Add the gelatin previously soaked in cold water and drained; cool the mixture in a bowl over ice. When the mixture thickens, pour into the dome shaped silicon molds with a diameter of 4 cm (around 10 g by mold), over the candied apricots (around 10 g by mold) and place in the freezer.

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## 4. COINTREAU® MOUSSE

80 g whole milk  
80 g 35% MF liquid cream  
2 gelatin leaves (4 g) 200 Blooms  
30 g Cointreau® 40%  
40 g acacia honey  
35 g caster sugar  
2 egg yolks (40 g)  
140 g whipped cream  
Total weight: 449 g

In a saucepan, heat the milk and the cream and add the gelatin, previously soaked in cold water and drained. Cool down the mix. When the mix is at 30°C approximately, boil the sugar, water and honey in a small saucepan and pour over the egg yolks in a bowl while whisking. Heat over a hot bain-marie and whisk until mixture thickens. Remove from the bain-marie and keep whisking until the mixture is cold. The mixture is very light and foamy. Add the Cointreau®, then the cooled mixture milk, cream and gelatin. Add whipped cream at the same time with a spatula.

## 5. ASSEMBLY

Pour the Cointreau® mousse half way into each heart shaped silicon mold. Unmould the mandarin and apricot jelly, then place in the center of small gateaux by pressing a little. Cut out the biscuit using a cookie cutter that is smaller than

the used mould dimensions. Place a biscuit on the top of small gateaux. Press on lightly and smooth to the top edge with a spatula. Freeze.

## 6. CHANTILLY DECORATION

400 g 35% MF liquid cream  
30 g caster sugar  
Total weight: 430 g

Whip the cream and the sugar lightly until a liquid texture as for a glaze. Unmould. Glaze completely the individual hearts over a grill. To obtain a fine layer, strike the grill gently on the worktop. Sprinkle with icing sugar at the last moment. Decorate with white chocolate chips done with a peeling knife. You can also only decorate with white chocolate chips and some red fruits, without glaze.

