



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® LINGOT



THE CHEF

Original creation by  
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Recipe for 1 cake of 540 g (cake mould of 20 x 8 x 8 cm)

### 1. COINTREAU® ORANGE WHITE CHEESE CAKE

2 large eggs (110 g)  
165 g caster sugar  
1 fine salt pinch  
60 g white cheese (or liquid cream 35% fat)  
135 g flour T55  
4 g baking powder  
Zest of one orange  
50 g soft butter  
25 g Cointreau® 40% vol.  
Total weight: 550 g

Preheat oven to 165°C. Butter and flour cake mould. In a beater with a whisk, mix the caster sugar, the eggs and the salt till a creamy color. Add the white cheese, the sieved flour with the baking powder and whisk without working too much. Add the zest, the Cointreau® and the warm melted butter (70°C). Fill the mould two-thirds full and place a baking paper on top, then a baking sheet (this technique ensures that the cake will be flat). Cook for around 45 / 60 minutes. Check that it's cooked with the point of a knife (the blade should come out clean and warm). Unmould and cool on a rack for a few minutes.

### 2. COINTREAU® SYRUP

40 g water  
20 g caster sugar  
25 g mandarin juice (or orange juice)  
15 g Cointreau® 40%  
Total weight: 100 g

In a saucepan, boil sugar, water, then add the fruit juice. Cool it down and finish by the Cointreau®. Soak the warm cake with a brush.

### OPTION 1: COINTREAU® GLAZE

30 g Cointreau® 40%  
20 g water  
180 g icing sugar  
Zest of one orange  
Total weight: 130 g

Mix all the ingredients with a whisk and warm slightly before use.

### OPTION 2: ORANGE & WHITE CHOCOLATE GLAZE

220 g white chocolate  
20 g grape seed oil  
Zest of one orange  
SQ Orange colorant for chocolate (optional)  
Total weight: 220 g

Melt the fine-cut chocolate in a bain-marie and stir (the chocolate must not overheat, the ideal temperature is to 40°C). Add the oil and zest, stirring constantly with a maryse.

### 4. FINISHING

#### Option 1:

Brush the cake with the Cointreau® glaze and cook in a oven to 220°C for 1 / 2 minutes. Leave to dry and decorate with one orange or mandarin pate de fruit (purchased from your confectioner) or with a fresh kumquat.

#### Option 2:

Reheat in a bain marie the orange and white chocolate glaze to 40°C (hardly tepid) and glaze completely the very cold cake on a backing tray using a spatula. Leave solidify the glaze before placing on the serving platter. Decorate with one orange or mandarin pate de fruit (purchased from your confectioner) or with a fresh kumquat.



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