



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® ORANGE

THE CHEF

Original creation by
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Recipe for 8 people (8 oranges)

1. PREPARATION OF ORANGES

8 firm oranges with leaves (if possible) of medium size

Wash and brush the oranges. Using a knife, remove the top to obtain a lid with a leave (4 or 5 cm). Empty them with a spoon by turning between skin and flesh. Keep in a cool place, the empty oranges and the lids.

In the flesh of oranges, remove beautiful segments of orange, cut in half and keep in a cool place on absorbent paper. Mix the rest of flesh and strain to obtain the orange pulp.

2. ORANGE SPONGE CAKE

65 g butter
70 g caster sugar
½ vanilla pod
2 whole eggs (100 g)
60 g flour type 55
25 g almond powder
½ teaspoon of baking powder
50 g zests of chopped candied orange
15 g Cointreau® 40% vol.
Total weight: 385 g

Preheat oven to 170°C. Use a food processor to combine the soft butter and the sugar (or a whip by hand). Gradually add the beaten eggs and the vanilla beans (open the vanilla pod lengthwise extracting the tiny black beans). As soon as the mixture is smooth, add all the powders, previously sieved together, then the zest of orange and the Cointreau®. Pour in a greased and floured pastry mould out to a thickness of 1 cm and bake in a oven at 170°C for 12/13 minutes. Unmould and cut using a small round cutter of 5 cm of diameter. Set aside covered by a cling wrap.

3. WHITE CHOCOLATE MOUSSE WITH COINTREAU®

150 g liquid cream (35% fat) (1)
20 g orange juice
A half of orange zest
1 ½ gelatin leaf (3 g) 200 blooms
120 g white chocolate
185 g liquid cream (35% fat) (2)
35 g mascarpone
20 g Cointreau® 40% vol.
Total weight: 533 g

In a saucepan, boil the cream (1), orange juice and orange zest, then add the gelatin which have already softened and drained. Sieve the mixture. Pour into the melted chocolate, mix and leave to cool. Whipp the cream (2) with mascarpone and Cointreau®. With a maryse, combine all the ingredients.

4. COINTREAU® ORANGE CREAM

60 g orange pulp
A half of orange zest
30 g whole milk
45 g caster sugar
3 whole eggs (100 g)
½ gelatin leaf (1 g) 200 blooms
20 g Cointreau® 40% vol.
100 g of orange segments
Total weight: 356 g

In a saucepan, boil to 85°C (between boiling) the pulp and the orange zest, sugar, eggs and milk. Add the gelatin which have already softened and drained. Mix immediately by cooling the mixture in a bain-marie with water and ice cubes. Add the Cointreau®.

5. ASSEMBLY AND FINISHING

Put the Cointreau® white chocolate mousse in the first part of hollowed oranges. Place an orange sponge cake and top with the Cointreau® orange cream. Spread over orange segments, cut in half. Smooth to the top edge and place the lids. You don't see the difference between the lid and the body of orange. Freeze at least 2/3 hours before tasting.

