



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

FROZEN COINTREAU® SOUFFLÉ



THE CHEF

Original creation by Emmanuel RYON, Meilleur Ouvrier de France Glacier, World Pastry Champion, 'Une glace à Paris', France

Recipe for 10 desserts

1. PREPARATION OF ORANGES

5 average sized oranges

Wash, brush and cut the oranges in two. With a spoon, empty the interior of half-oranges. Place the shells in the refrigerator.

2. COINTREAU® ORANGE SORBET

1 500 g orange sorbet ordered from your artisan ice cream maker

40 g Cointreau® 40% vol.

Total weight: 1 540 g

In a beater with the paddle attachment or in a bowl placed in crushed ice, whisk the sorbet to make it soft. Add the Cointreau® by mixing well. Fill the frozen shells of orange and freeze without delay.

3. FROZEN COINTREAU® SOUFFLÉ

75 g water

90 g caster sugar

4 egg yolks (80 g)

1 leaf gelatine (2 g) 200 Blooms

320 g whipped cream

50 g Cointreau® 40% vol.

Total weight: 617 g

In a saucepan, cook the caster sugar and the water to 116°C. Pour onto the egg yolks whisking to ensure that the eggs do not cook. Mix with a whisk and poach in a bain marie at 83°C (before boiling). Add the leaf gelatin which has been previously softened in cold water and drained, and beat with a whisk until completely cold (the mixture should be foamy). Add the Cointreau® and the whipped cream. Mould in silicone domes (6 cm diameter) and place everything in the freezer.



4. ITALIAN COINTREAU® MERINGUE

190 g caster sugar

20 g glucose

60 g water

3 egg whites (100 g)

35 g Cointreau® 40% vol.

Total weight: 405 g

In a saucepan, cook the caster sugar, the glucose and the water to 120°C, add the Cointreau®. Pour onto the whipped egg whites (smooth). Whip until completely cool. Set aside for the finishing touches.

5. NEUTRAL GLAZE

90 g caster sugar

60 g glucose

40 g water

2 gelatine leaves (4 g) 200 Blooms

1 teaspoon of lemon juice

Total weight: 200 g

In a small saucepan, boil water, sugar and glucose. Add gelatine which have already softened in cold water and drained, then add the lemon juice. Mix well and leave to cool to 40°C.

6. FINISHING TOUCHES

Unmould on a rack and cover the domes of frozen Cointreau® soufflé with neutral glaze, then place them on a gift shell of orange.

Using a pastry bag fitted with a St Honoré tip, decorate with the Italian meringue, then burn slightly with a small blowtorch. Return to the freezer until the time of tasting.

