



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

GLASS: COINTREAU® PEAR



THE CHEF

Original creation by
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Pastry Chef,
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Recipe for 6 verrines

COMPOSITION:

- Vanilla pear, orange zest and Cointreau®
- Crumble with hazelnuts
- Chocolate mousse

1. VANILLA PEAR, ORANGE ZEST AND COINTREAU®

500 g pears
30 g sugar
72 g Cointreau® 40% vol.
20 g lemon juice
1 vanilla pod
Zest of one orange

Peel and cut the pears in brunoise in microwave container. Add lemon juice, sugar, Cointreau®, orange zests and seeds of vanilla pod.

Cover with clingfilm to steam pears in microwave. Proceed in steps of 30 seconds. Then mix well.

2. CRUMBLE WITH HAZELNUTS

360 g butter at room temperature
360 g flour
360 g brown sugar
360 g hazelnut powder (or almond)

Place soft butter and sugar in a bowl, give the mixture a sandy texture by rubbing it between the fingers. Add hazelnut powder, mix. Add flour, mix to obtain a semi-hard dough. Cut in small pieces spaced onto a baking tray lined with baking paper and bake to 160°C for about 15 minutes.

3. CHOCOLATE MOUSSE

500 g double cream
225 g dark chocolate
150 g milk

Melt the chocolate with the milk for 2 minutes in microwave. Mix gently to obtain a ganache. Whisk slightly double cream. Mix with a little ganache. Add the remainder of the ganache and mix again.

4. ASSEMBLY

Put a little chocolate mousse at the bottom of a glass, then a little of pears, finally a little of crumble. Sprinkle with icing sugar.

Chef's tip: Do not dispose of vanilla pod. You can flavour sugar by placing pod in a jar of sugar, tightly closed. You can also dry this pod, then crush it with a blender. You'll obtain a vanilla powder that we can use in a shortbread.



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