



RÉMY COINTREAU

GASTRONOMIE

COINTREAU



MATCHA CAKE



THE CHEF

Original creation by
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Recipe for 1 cake, 16 cm long and 7 cm wide

1. CAKE MIXTURE

2 whole eggs (100 g)
90 g icing sugar
90 g flour type 55
2 g Matcha powder
2 g baking powder
80 g butter
110 g Griottines® Cointreau®
Total weight: 474 g

Use a food processor to combine the eggs, icing sugar, flour, Matcha powder and baking powder. Lastly, add the clarified butter heated to 50°C in a saucepan. Add the Griottines® Cointreau®. Ensure that the mixture is at 30°C, if this is not the case, heat gently in the microwave. Pour the mixture in a cake mould with straight edges, 16 x 7 cm, greased and covered with baking paper. Bake in a convection oven at 150°C for around 45 minutes.

2. GRIOTTINES® AND COINTREAU® SYRUP

40 g water
30 g caster sugar
30 g Griottines® Cointreau® juice
25 g Cointreau® 40% vol.
Total weight: 125 g

In a saucepan, heat the water and caster sugar, then add the Griottines® Cointreau® juice and the Cointreau® and mix. After removing the cake from the oven, soak the cake with the syrup using a brush. Ensure that the cake absorbs 80 g of syrup. Leave to cool, carefully demould.

