



# RÉMY COINTREAU

GASTRONOMIE

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## CHOCOLATE GRIOTTINES® & COINTREAU® POUND CAKE

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Original creation by  
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Recipe for 1 pound cake mould 20 cm x 7 cm x 8 cm  
Each pound cake will make 9 individual servings.



### 1. HAZELNUT CRUMBLE

- 50 g pastry flour
- 50 g hazelnuts
- 50 g butter
- 50 g brown sugar
- 1 g Fleur de sel (sea salt)
- Total weight: 201 g

Blend all the ingredients together with a mixer to make a crumble fine enough. Roll out to a thickness of 3 mm on a baking sheet, 20 x 22 cm. Butter a cake mould (20 x 8 cm and 7 cm in height). Line the mould with the crumble mixture, using the baking sheet. Place it in the fridge for 30 minutes before cooking in a convection oven at 160°C, for 20 minutes. Remove from oven and let cool to pour the chocolate poundcake.

### 2. CHOCOLATE POUND CAKE

- 3 fresh egg whites (90 g)
- 1 salt pinch
- 40 g caster sugar (1)
- 70 g butter
- 3 fresh egg yolks (60 g)
- 40 g fresh cream
- 200 g caster sugar (2)
- 60 g white almond powder
- 75 g 70% dark chocolate couverture
- 60 g pastry flour
- 15 g cocoa powder
- 25 g candied orange peels
- 25 g Griottines® Cointreau®
- Total weight: 760 g

Bring all the ingredients to room temperature. Start mixing the egg whites, salt and sugar (1) and using a whip, beat until meringue like. Mix the soft butter, egg yolks and cream together.

Add the sugar (2) and almond powder and then the melted chocolate. Fold in the sifted flour and cocoa powder together. Finally gently fold in the meringue, candied oranges pieces and Griottines® Cointreau®. Fill the pound cake mould with the baked hazelnut crumble. Bake at 170°C for around 45 minutes in a convection oven. Let cool and unmould on cooling rack.

### 3. TWO CHOCOLATE GANACHE

- 60 g fresh cream
- 10 g honey
- 1 salt pinch
- 50 g 40% milk chocolate couverture
- 15 g 70% dark chocolate couverture
- 10 g butter
- 5 g Cointreau® 40% vol.
- Total weight: 150 g

Bring the cream and honey to a boil. Pour over the slightly melted chocolates. Mix with a spatula. Add the butter and Cointreau® and mix to a smooth consistency. Leave to cool. Pipe on top of the baked pound cake using a 8 mm round tip and garnish with chocolate plaquettes.

