



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## SMALL LOG: FRESH TEMPTATION



THE CHEF

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Recipe for 1 log of 8 or 10 people or 10 small logs  
(1 stainless square frame measuring 20 cm per side and 4.5 cm in height)

### 1. LIME SPONGE ROLL

2 whole eggs (100 g)  
2 egg yolks (40 g)  
100 g caster sugar (1)  
3 egg whites (90 g)  
25 g caster sugar (2)  
1 salt pinch  
75 g flour Type 55  
Zest of a half lime  
Total weight: 430 g

With an electric mixer or a whip in hand, beat whole eggs, egg yolks, lime zest and sugar (1) together. In a saucepan, heat water and reheat the mixture in a bain marie to 45°C. With an electric mixer, whisk until completely cold. In a separate bowl, whisk egg whites with sugar (2) and salt. In the first foamy mixture, add ¼ whisked egg whites, sifted flour, then add rest of whisked egg whites. Spread this mixture out to a thickness of 3/4 mm on oiled cooking paper in order to cut 3 squares of 20 cm per side when the sponge will be cooked. Bake at 200°C for 10 minutes. Set aside.

**Small logs:** After cooking, cut the squares and cover with plastic wrap so that it does not dry.

### 2. COINTREAU® SYRUP

80 g caster sugar  
90 g water  
15 g Cointreau® 40% vol.  
Total weight: 185 g

In a saucepan, pour water and caster sugar. Boil and cover. Cool before adding Cointreau®. Set aside.

### 3. STRAWBERRY COULIS

150 g strawberry purée  
1 ½ gelatin leaf (3 g) 200 Blooms  
30 g caster sugar  
Total weight: 183 g

Soak the gelatine in cold water. In a saucepan, heat 1/3 of the strawberry purée, add sugar, then the soaked and drained gelatine in the hot purée. Mix, add the rest of the strawberry purée. Mix and set aside.

### 4. COINTREAU® MOUSSELINE CREAM WITH CITRUS

335 g whole milk  
3 egg yolks (60 g)  
85 g caster sugar  
30 g corn flour  
25 g butter (1)  
125 g butter (2)  
55 g Cointreau® 40% vol.  
Zest of a half lemon  
Zest of a quarter lime  
Zest of a half orange  
Total weight: 715 g

Blanch egg yolks and caster sugar, then add corn flour. In a saucepan, boil milk and zests. Pass through a conical muslin strainer and pour over the previous mixture. Pour back into saucepan to bring to a boil, whisking constantly. Leave it to boil for 1 minute and add butter (1). Pour the cream in a high bowl and cover with a plastic wrap directly on the surface. Leave to cool.

When the custard is cold, place in food processor and add butter (2) at room temperature. Whisk until the cream emulsifies (the cream should be smooth and unctuous). Continue in this way adding the Cointreau® little by little. Set aside.

### 5. ASSEMBLY

In a square frame measuring 20 cm per side and 4.5 cm in height, place a square of lime sponge roll. Using a brush, soaks with the Cointreau® syrup. Spread 90 g Cointreau® mousseline cream. Lay another lime sponge and level to make a flat surface. Pour some Cointreau® syrup on top. Spread 50 g Cointreau® mousseline cream. Smooth the cream over the whole surface, then pour the strawberry coulis. Put in the fridge until strawberry coulis has gelled.

Out of the refrigerator, carefully spread 50 g Cointreau® mousseline cream over the whole surface. Lay the third and last sponge cake. Pour Cointreau® syrup again. Cover with 90 g Cointreau® mousseline cream with a spatula. Freeze for several hours to facilitate the cutting and the finishing of the small logs.

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You may leave whole the entremets by decorating its surface with small mousseline Cointreau® cream flames and red fruits.

## 6. DECORATION FOR SMALL LOGS

With a small blowtorch, warm the sides of the frame to make it easier to demould.

Cut cake into rectangles (10 x 4 cm) using a long knife which has been dipped in hot water.

Use a piping bag with a neutral nozzle to decorate the log: make some small mousseline Cointreau® cream flames on half of the top of the cake.

At your convenience, you may let the sites apparent or cover with chocolate plates.

Decorate with a strawberry or a raspberry.

