



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## TROPICAL JADE



THE CHEF

Original creation by  
Laurent MORENO,  
Consultant Pastry Chef,  
Le Bonheur, Paris



Recipe for 8 or 10 people, 1 entremets with a diameter of 22 cm and 4.5 cm in height

### 1. LIGHT SPONGE

3 eggs (150 g)  
35 g acacia honey  
35 g caster sugar  
35 g butter  
½ teaspoon of curry powder  
80 g flour T55  
Total weight: 335 g

In a beater with a whisk, whip eggs with honey and sugar, add softened butter. Fold in sifted flour and curry powder. Preheat the oven to 170/180°C. Pour into a 20 cm diameter stainless steel ring or a greased and floured flexible mould. Bake at 170°C in a fan forced oven for 15 minutes. The sponge should be softness. Unmould and cover with a plastic wrap to preserve its softness.

### 2. MORELLO CHERRY CONFIT

120 g pitted Morello cherries, fresh or frozen\* (1)  
120 g pitted chopped Morello cherries, fresh or frozen\* (2)  
2 stems of fresh coriander (optional)  
15 g caster sugar  
5 gelatin leaves (10 g) 200 blooms  
40 g Cointreau® 40% vol.  
Total weight: 300 g

Mix cherries (1) with sugar and fresh coriander (optional). Heat in a saucepan 1/3 of puree and add gelatin which have already softened and drained. Add the rest of puree, chopped cherries (2) and Cointreau®. Pour the confit out to a thickness of 1 cm into a 20 cm round mould\*\* and freeze.

\*It's also possible to make the confit with raspberries, strawberries or a mix of red fruits.

\*\* The confit can be also poored in circle with tart, taking care to put a cling wrap at the bottom to make sure that it is hermetic.

### 3. PISTACHIO MOUSSE

180 g whole milk  
20 g beautiful green pistachios  
25 g caster sugar  
3 egg yolks (60 g)  
4 gelatin leaves (8 g) 200 blooms  
35 g Cointreau® 40% vol.  
135 g whipped cream  
Total weight: 463 g

Toast the pistachios in a 150°C oven for a few minutes to lightly torify them (optional) which will enhance their taste. Soften the gelatin in cold water. In a saucepan, heat milk and pistachios. Mix for 5 minutes to obtain a milk very flavored with pistachio. In a bowl, stir egg yolks and sugar with a whisk and pour over the flavoured boiling milk. Allow to cook, whisking constantly to make a custard. Leave to thicken without boiling. Add the softened and drained gelatin. Blend the mixture and filter with the help of a sieve. Plunge the bowl in a recipient of water with ice cubes to cool. Add the Cointreau®. When the cream is cold but not yet gelatinised, add whipped cream.

### 4. MIRROR GLAZE

45 g water  
115 g caster sugar  
115 g glucose  
75 g sweetened condensed milk  
7 ½ gelatin leaves (15 g) 200 blooms  
115 g white chocolate  
SQ green food colouring  
SQ yellow food colouring  
Total weight: 480 g

Tint the water with green and yellow colourings to obtain a beautiful colour, an intense pistachio green. Soften the gelatin in cold water. In a saucepan, boil the green water, caster sugar and glucose to 103°C, pour onto condensed milk and drained gelatin. Mix without whisk\* because care should be taken not to

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incorporate bubbles in the glaze. Add finely chopped chocolate. Stir gently to obtain a homogeneous consistency. Strain through a sieve into a bowl and cover with a plastic wrap. Place in a refrigerator at least 12 hours. Reheat in the micro-wave oven or in a bain-marie before using. Check the temperature, which must be between 30°C and 35°C.

\* During this time of preparation, it's important to delicately mix to avoid incorporating air bubbles.

## 5. DECORATION

50 g chopped green pistachios

## 6. ASSEMBLY AND FINISHING

Place the sponge to the center at the bottom of a 22 x 4.5 cm ring. Pour with a pastry bag or a small ladle the pistachio mousse

and smooth to fill in the gaps around the sponge. Unmould the confit and place it to the center of the sponge. Complete filling the ring with the pistachio mousse and smooth with a spatula. Freeze at least of 3 or 4 hours. Remove the ring by regularly heating all around with a small flame. Place the entremets on a rack and pour the tepid glaze (warmed to 30/35°C). Level off the top with a spatula to flow the excess at the edges. The entremets is completely glazed. Place the entremets on the serving plate when the glaze starts to harden.

Decorate at your imagination.

For example, you can decorate with chopped pistachios placed at the base and all around the entremets or a temperate white chocolate fine strip, coloured green.

At the top, decorate with beautiful green pistachios and add a touch of red colour with a beautiful fresh cherry or some raspberries.

