



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
Manuel BOUILLET,
Consultant Pastry Chef,
Twin's Creative Lab, Taiwan

Recipe for 12 pieces

1. CHOCOLATE SHORTBREAD

114 g of butter
28 g of icing sugar
28 g of brown sugar
2 g of salt flower
57 g of almond powder
48 g of whole eggs
201 g of flour T55
23 g of cocoa powder

Combine soft butter with sugars and salt flower. Add the almond powder, then half of the mixture flour-cocoa powder. Add the eggs, then the rest of flour-cocoa powder. Spread at 3 mm. Cut with a ø 9 cm and 2 cm for the middle. Bake on a Silpain® at 150°C for 14/15 minutes.

2. COINTREAU® BROWNIE

61 g of butter
39 g of sugar
9 g of inverted sugar
0,67 g of salt flower
70 g of dark chocolate 70%
31 g of flour T55
27 g of heavy cream
45 g of whole eggs
15 g of Cointreau® 40% vol.

Combine soft butter, sugars and salt flower. Melt the chocolate to 45/50°C, then incorporate to the mixture. Add the sifted flour, cream and eggs (room temperature), then Cointreau®. Spread into a 18 cm square frame. Bake at 160°C for 6 minutes.

3. COINTREAU® RÉMY MARTIN® WHIPPED GANACHE

128 g of heavy cream (1)
1,4 g of lemon zests
19 g of gelatin mass x6
41 g of white chocolate 34%
163 g of heavy cream (2)
30 g of Cointreau® 40% vol.
40 g of Rémy Martin® V.S.O.P. 40% vol.



Heat the cream (1), then infuse the lemon zests for 10 minutes. Strain, then adjust to the original weight of the cream. Add the gelatin mass, then heat at 60°C. Pour over the white chocolate to make a ganache, then mix well. Add the heavy cream (2), Cointreau® and Rémy Martin®, then mix again. Chill then whisk.

4. SIDECAR JELLY

7 g of lemon juice
3 g of sugar
10 g of gelatin mass x6
11 g of Cointreau® 40% vol.
19 g of Rémy Martin® V.S.O.P. 40% vol.

Dissolve the gelatin mass and sugar in the lemon juice to 35/40°C. Add Cointreau® and Rémy Martin® cognac. Cast into a 15 cm square frame and leave to set in the fridge. Cut with a 14 mm pipe tip.

5. ASSEMBLY

Bake the chocolate shortbread.

Whip the Rémy Martin® Cointreau® ganache, then pipe some dots on top of the baked chocolate shortbread with a 9 mm pipe tip.

Add few orange segments.

Cut the Sidecar jelly with a 14 mm pipe tip and drop on top of the whipped ganache.

Cut some small cubes of brownie.

Decorate with a few pieces of candied lemon and cocoa nibs.

Pour your usual recipe of Cointreau® Rémy Martin® Sidecar in the cup, then place the Caketail on top of the cup (the edge can be covered beforehand with glucose to ensure the placement of the Caketail).



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