



RÉMY COINTREAU

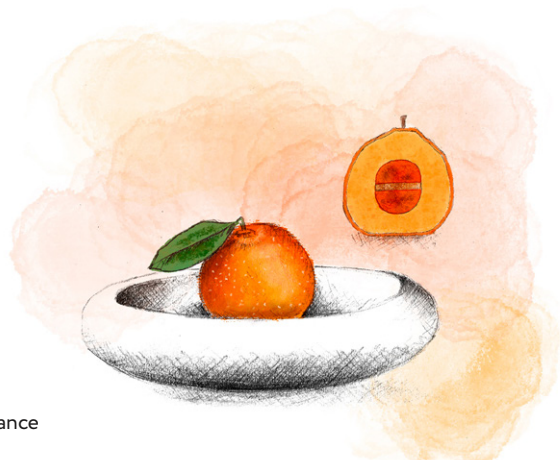
GASTRONOMIE

COINTREAU



THE CHEF

Original creation by
Samuel ALBERT,
Top Chef 2019 winner,
Restaurant Les Petits Prés, Angers, France



COINTREAU® ORANGE

Dessert: Cointreau® orange, orange cream,
orange ganache insert and almond streusel

Recipe for 10 plates

1. WHIPPED ORANGE GANACHE

250 g cream
250 g orange pulp
160 g white chocolate
8 g gelatin

Soften gelatine. Bring the cream and pulp to the boil, then pour over the white chocolate and stir in the softened gelatin. Set aside in the refrigerator for 6 hours before whipping like a chantilly.

2. ORANGE CREAM

60 g orange pulp
40 g cream
1 orange zest
35 g egg yolks
20 g sugar
2 g gelatine
10 g Cointreau® 40%

To make a custard: whiten egg yolks and sugar. Boil the cream and pulp, then add the zest. Pour over the yolks. Mix well. Continue cooking until you obtain the texture of a custard (at around 80°C, the custard should coat). Add Cointreau® and softened gelatine.

Pour into small ø 2 cm moulds or baking sheets and freeze for at least 4 hours.
Cut into 2 cm cubes if using sheet pans.

3. ALMOND STREUSEL

75 g butter
75 g flour
75 g almond powder
75 g brown sugar
1 orange zest
2 g salt

Mix all ingredients. Roll out to a thickness of 0.5 mm, cut into 2 cm diameter pieces. Chill for 20 minutes before baking at 180°C for 8 minutes, without browning.

4. ASSEMBLY

Fill orange-shaped moulds halfway with orange ganache. Insert the frozen orange cream, then the streusel sponge at the base.
Smooth the edge of the mold with a little ganache if necessary.



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