RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CHOCOLATE LOG



THE CHEF

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Non-contractual photo

Recipe for 1 log for 6/8 people

1. SOFT COCOA BISCUIT

- 3 fresh eggs
- 1 g salt
- 120 g sugar
- 45 g almond powder
- 80 g T45 flour
- 15 g 100% cocoa powder
- 5 g baking powder
- 75 g 33% liquid cream
- 45 g butter
- 15 g 70% dark chocolate

Mix eggs, salt, sugar and almond powder. Add sifted flour + cocoa powder + baking powder. Stir in cold cream, then hot mixture of butter and dark chocolate. Roll out into 33 cm squares on baking paper. Bake at 170°C for 7 minutes.

2. COINTREAU® ORANGEN CONFIT

- 200 g fresh organis oranges
- 100 g water
- 5 g lemon juice
- 1 vanilla pod
- 40 g caster sugar (1)
- 3 g NH pectin
- 75 g caster sugar (2)
- 1 cork of Cointreau® 40%

Clean and cut the oranges into 8 segments, then blanch twice in boiling water. Bring water, lemon juice and vanilla pod to the boil. Add sugar (1) and pectin. Bring to the boil again. Add sugar (2) and bring to the boil. Add oranges, remove vanilla pod and blend. After cooling, weigh out 220 g of confit and add Cointreau®. Keep excess for decoration.

3. MILK CHOCOLATE CREAM

- 500 g 33% liquid cream
- 375 g milk chocolate

Bring the cream to the boil in a saucepan. Pour over milk chocolate and mix thoroughly. Blend in a blender. Filter on contact and refrigerate for at least 8 hours.

4. ASSEMBLY

Carefully peel the biscuit from the baking sheet.
Cut to size 30 x 30 cm.
Spread Cointreau® orange confit evenly.
Using a mixer or whisk, emulsify the milk chocolate cream.
Spread half the cream evenly over the orange confit.
Roll up tightly using baking paper.
Place the roll on a suitable dish.
Using a piping bag cut to a point, pipe the whipped cream along the length of the log.
Sprinkle with grated dark chocolate, then arrange the confit in the hollows of the whipped cream.