



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## TOTAL CHOCOLATE COINTREAU®



THE CHEF

Original creation by  
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Recipe for 1 entremets with a diameter of 18 cm and 4.5 cm high, for approximately 8 people

### 1. FLOURLESS CHOCOLATE SPONGE

2 egg whites (60 g)  
30 g caster sugar  
2 egg yolks (40 g)  
15 g cocoa powder  
Total weight: 145 g

In a mixer, use the whisk attachment to whip the egg whites with the caster sugar to soft peak consistency. With a maryse, gently add the egg yolks and then the sifted cocoa powder. Using a pastry bag fitted with a tip number 8, place in 16 cm diameter circle. Cook in a convection oven at 180°C for about 10 minutes. Set aside for assembly.

### 2. COINTREAU® BAVAROISE

30 g full-fat milk  
1 egg yolk (20 g)  
20 g caster sugar  
½ vanilla pod  
25 g Cointreau® 40%  
2 gelatine leaves (4 g) 200 blooms  
80 g whipped cream  
Total weight: 179 g

Make a custard: heat milk with the ½ vanilla pod, split and scraped. Remove the vanilla pod, pour the boiling milk over the white mixture egg yolks and caster sugar. Cook to 85°C. Allow to cool slightly and then add the Cointreau® and gelatine which have already softened in cold water and drained. Smooth with a blender. Let the custard cool to 30°C and then fold in the whipped cream. Place in 16 cm diameter mould (about 160 g) and sprinkle each one with 60 Griottines® Cointreau®. Place in the freezer.

### 3. CHOCOLATE MOUSSE

50 g caster sugar  
20 g water  
3 egg yolks (60 g)  
1 whole egg (50 g)  
140 g dark couverture chocolate (72%)  
175 g whipped cream  
Total weight: 495 g

Make a sabayon: cook the sugar and water. Add in a thin stream to the egg yolks and whole eggs as they are beating. Continue whipping as it cools. Mix some of the whipped cream into the chocolate (melted to 40°C), then add the sabayon and finally the rest of the whipped cream. Use directly.

### 4. MORELLO CHERRY DECORATION

40 g Morello cherry purée  
10 g corn starch  
20 g abricot or apple jelly  
Total weight: 70 g

In a saucepan, heat the cherry purée to 40°C, add the corn starch and bring briefly to the boil. Stir in the jelly. Set aside for the assembly and finishing stage.

### 5. DARK CHOCOLATE ICING

45 g water  
160 g caster sugar  
120 g whipping cream  
60 g glucose  
45 g cocoa powder  
30 g caster sugar  
5 gelatin leaves (10 g) 200 blooms  
Total weight: 470 g

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In a saucepan, cook the water and caster sugar to 120°C. Heat the cream, glucose, cocoa powder and caster sugar to 40°C. Pour the cooked sugar into the second mixture. Smooth with a blender and add the gelatine which have already softened in cold water and drained. Refrigerate overnight. The following day, heat the glaze to 35°C and let cool to 30°C before use.

## 6. ASSEMBLY AND FINISHING

In a 18 cm diameter, 4.5 cm high circle, place the flourless chocolate sponge in the bottom. Cover with chocolate mousse, add the frozen Cointreau® and Griottines® Cointreau® disc. Smooth with the remaining chocolate mousse. Place in the freezer. Unmould the dessert, glaze with the dark chocolate icing, finish with the chocolate decoration\* and dots of the cherry coulis.

\* Chocolate decoration: Melt dark chocolate to 32°C, place in a paper cornet and draw threads on a plastic sheet. Put in the freezer for around 10 minutes, then take off with caution.

