



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE STRAWBERRY



THE CHEF

Original creation by Romain CORNU, Corporate pastry chef / chocolate Master, Las Vegas, USA



Recipe for 18 pieces

1. STRAWBERRY MOUSSE

- 1000 g strawberry puree
- 200 g sugar
- 12 sheets of gelatin
- 1000 g heavy cream
- 50 g poppy seed

Put the strawberry puree and sugar in a pot over medium heat, bring to boil. Add bloom gelatin, cool it down in ice bath. Whisk heavy cream until soft pick. Fold the cream in the puree, do not over whisk.

2. STRAWBERRY INSERT

- 500 g strawberry puree
- 500 g fresh strawberries
- 100 granulated sugar
- 3 g fresh mint
- 1 sheet silver gelatin

Cook the puree, strawberries and sugar to boil. Add chopped fresh mint and gelatin.

3. MADELEINE CAKE

- 6 Vanilla pods
- 150 g Honey
- 900 g Melted butter
- 750 g Sugar
- 1000 g Eggs
- 30 g Baking powder
- 450 g Ground almond flour
- 600 g AP Flour

Melt the honey and butter together with the vanilla. Sieve the dry ingredients together. Mix the eggs and sugar to a thick

sabayon. On a slow speed, slowly add the dry ingredients to the sabayon followed by the melted butter and keep mixing until it combines. Place 400 g into a piping bag and freeze it.

4. MIRROR GLAZE

- 420 g water
- 840 g sugar
- 840 g glucose syrup
- 560 g condensed milk
- 57 g silver gelatin
- 280 g cold water
- 5 g red color powder

Cook sugar with water, glucose and color powder to 106°C. Deglaze with condensed milk and gelatin (bloomed with scaled cold water).

5. SUGAR

- 1000 g Isomalt
- 100 g Dasani water
- 4 drop orange color
- 1 pinch citric acid

Bring the Isomalt and water to 140°C. Add color and citric acid then bring to 160°C. Start working the sugar.

6. STRAWBERRY SAUCE

- 500 g strawberry puree
- 50 g granulated sugar
- 1 sheet gelatin
- 50 g Cointreau® 40%

Cook puree and sugar together, add bloom gelatin and Cointreau®.

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7. ASSEMBLY

