



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

NAPOLITAIN

THE CHEF

Original creation by
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Recipe for 2 pieces

1. VANILLA CAKE PREPARATION

330 g egg yolks
435 g sugar
225 g mascarpone
350 g flour
8 g baking powder
1/2 vanilla bean

Blanch the egg yolks and sugar. Add the mascarpone and vanilla. Stir in the flour and baking powder, then the melted butter to obtain a homogeneous mixture. Pour into the previously buttered and floured pan. Cook at 160°C for 20 to 25 minutes.

2. CHOCOLATE CAKE

490 g vanilla cake preparation
20 g cocoa powder
10 g cream (35% fat)
1 orange zest

Mix the cocoa, cream and orange zest in the vanilla cake preparation. Pour into the previously buttered and floured mould. Cook at 180°C for 20 to 25 minutes.

3. COINTREAU® SYRUP

150 g water
50 g sugar
50 g Cointreau® 60%
1/2 lemon zest
1/2 orange zest

The day before, boil the water and sugar. Let cool. Add the Cointreau® and zest.

4. COINTREAU® CHOCOLATE GANACHE

185 g fresh cream
185 g mascarpone
115 g honey
1 g salt
20 g Cointreau® 60%
225 g dark chocolate 70-30

In a saucepan, heat the cream, mascarpone, honey, salt and Cointreau® to 70°C. Pour over the chocolate and mix gently without adding air. Pour in a frame a thickness of 0.5 cm of ganache. Detail with a cookie cutter the size of the cake.

5. CHOCOLATE ICING

240 g dark icing paste
100 g dark chocolate 823
20 g grape seed oil

Heat the dough and mix with the melted chocolate and oil. Use at 35°C.

6. ASSEMBLY & FINISHING

At room temperature, cut 2 layers of vanilla cake and 1 layer of chocolate cake.

Soak generously with Cointreau® syrup.

Between each layer, spread the ganache in this order: first the vanilla cake, the ganache, the chocolate cake, the ganache, last the vanilla cake.

Place the rest of the ganache, with a St Honoré tip, on top of the cake.

Leave in the freezer for 1 hour.

Dip in the icing.

For more delicacy, add a few caramelized pecans on top.

