



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## CITRUS HEART CHOCOLATES



THE CHEF

Original creation by  
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Recipe for 5 plates, half-sphere moulds

Lightly spray the moulds with red cocoa butter, then apply a thin layer of dark chocolate.

### 1. APRICOT INSERT

5 g caster sugar  
5 g milk powder (26% fat)  
140 g apricot puree, 10% sweet  
10 g 100% passion fruit  
20 g glucose syrup  
5 g trimoline  
420 g ivory couverture  
75 g UHT single cream  
25 g softened butter  
25 g Cointreau® 60%

Proceed as for a ganache:

Boil the apricot puree and passion fruit with the glucose and trimoline.

Gradually add the sugar and milk powder.

Bind with the ivory couverture.

Smooth with single cream.

Add softened butter at 26°C and emulsify.

Finally, stir in Cointreau®.

Place inserts in molds.

Set aside in a cool place for 48 h before unmolding.

### 2. LIME GANACHE

200 g liquid cream  
90 g lime juice  
3 g lime zest  
7 g trimoline  
30 g sorbitol powder  
375 g dark couverture

Bring the cream, trimoline, juice, zest and sorbitol to the boil.

Leave to infuse for 1 h, then strain.

Return to the heat and pour over the dark couverture.

Mix the ganache, fill the molds halfway and insert the apricot ganache.

Set for 12 h at 17°C, 60% humidity.

Close with dark couverture.

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