



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® AMBASSADOR



THE CHEF

Original creation by Emmanuel RYON
Meilleur Ouvrier de France Glacier,
World Pastry Champion,
'Une glace à Paris', France

Recipe for 2 entremets 20 cm in diameter

1. SAVOIE SPONGE

160 g egg yolks
125 g caster sugar (1)
190 g egg whites
125 g caster sugar (2)
2 g cream of tartar
2 g egg whites
90 g flour
90 g starch
Total weight: 784 g

Beat the egg yolks with the caster sugar (1) in a mixer. Add some of the egg whites beaten with the caster sugar (2), the cream of tartar and egg whites, then pour in the flour sifted with the starch. Add the remaining egg whites and mix gently. Pour 360 g of Savoy sponge into a 20 cm-diameter sponge mould, greased with butter. Bake in a fan-assisted oven at 165°C for 25 minutes.

2. COINTREAU® PUNCH

180 g water
100 g caster sugar
20 g Cointreau® 60%
Total weight: 300 g

In a saucepan, bring the water and caster sugar to the boil. Let cool before adding Cointreau®. Set aside.



3. COINTREAU® YUZU VANILLA MOUSSE

75 g milk
75 g whipping cream
2 vanilla pods
30 g egg yolks
25 g caster sugar
40 g white chocolate
10 g yuzu juice
3 g leaf gelatin
15 g Cointreau® 60%
180 g whipped cream
Total weight: 453 g

Soak gelatine leaves in cold water for at least 20 minutes minimum. Bring milk, cream and vanilla to the boil in a saucepan. Add blanched egg yolks and caster sugar. Cook at 85°C. Blend. Add white chocolate and yuzu juice. Cool quickly. Stir in drained gelatine melted at 40°C, then Cointreau®. Finally, fold in the whipped cream.

4. MACERATED CANDIED FRUITS

100 g candied orange cubes
5 g candied ginger
100 g candied lemon cubes
30 g Cointreau® 60%
Total weight: 235 g

Cut candied ginger into cubes. Add the candied fruit mixture and Cointreau®. Place the mixture in a microwave-safe container, cover with cling film and cook for 5 minutes at 1000 Watts. Leave to macerate, filmed, for 24 hours.

... / ...



RÉMY COINTREAU

GASTRONOMIE

5. ALMOND PASTE

380 g 33% almond paste
15 g syrup 30B
2 g bitter almond
Total weight: 397 g

Mix all ingredients with a leaf mixer.

6. ASSEMBLY & FINISHING

Cut the Savoy sponge base in the style of the Ambassador:

Place an 18 cm diameter circle on the Savoy sponge, 1 cm from the edge.

Using a small serrated knife, cut inside the circle. Be sure to leave a 1 cm margin of sponge on the bottom.

Slide a saw blade 1 cm from the edge of the sponge and slice vertically, respecting the 18 cm circle.

Carefully remove the detailed piece of sponge (lid).

Cut the lid to obtain a 2 cm-thick sponge. Set aside.

Punched bottom and edges of Savoy sponge.

Garnish with 100 g Cointreau® yuzu vanilla mousse.

Add 70 g macerated candied fruit.

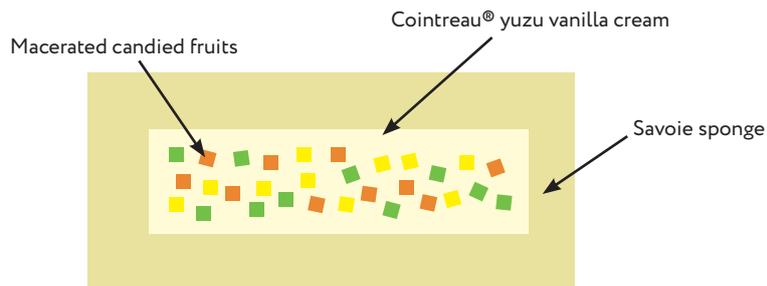
Pour in 80 g Cointreau® yuzu vanilla mousse and smooth.

Cover with sponge. Punch down well. Place in the fridge.

Cover with 33% almond paste. Shape a few reliefs using a white chocolate cornet.

Finish the decoration with a few marzipan roses and silver beads.

Finally, create a braid of white and pink marzipan to position around the edge.



COINTREAU

ST-RÉMY
ESTABLISHED IN 1764

MOUNT GAY
Barbados Rum
EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®