



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## IVORY LOG



THE CHEF

Original creation by  
Arnaud LARHER  
M.O.F. Pâtissier  
Relais Desserts



Recipe for 4 logs of 8 x 53 cm (or 8 small logs of 4 x 53 cm)

### 1. GENOISE SPONGE

130 g almond paste  
160 g sugar  
380 g eggs  
15 g emulsifier  
220 g flour  
90 g dairy butter

Whisk together almond paste, sugar, eggs and emulsifier. Incorporate into the sifted flour and melted butter. Roll out the dough on a baking sheet (60 x 40 cm) covered with parchment paper and bake at 180°C for 8 minutes.

### 2. COINTREAU® EXOTIC PUNCH

1 vanilla pod  
40 g Cointreau® 60%  
125 g caster sugar  
250 ml water

Split the vanilla pod. Mix all ingredients.

### 3. JOCONDE SPONGE

398 g eggs  
298 g almond powder  
7,5 g emulsifier  
262 g egg whites  
38 g sugar  
60 g dairy butter  
238 g icing sugar  
25 g trimoline  
78 g flour

Whisk eggs and almond powder with emulsifier until stiff. Beat egg whites with sugar until stiff. Add the butter, icing sugar and trimoline to the first mixture, then the egg whites and finally the flour. Work the sponge until it falls apart. Roll out the dough on 2 baking sheets (60 x 40 cm) covered with baking parchment. Bake at 170°C for 8 minutes.

### 4. WHITE CHOCOLATE MOUSSE

12 g gelatin powder 200 bloom  
69 g water  
107 g egg yolks  
53 g sugar  
530 ml milk  
1,192 kg white chocolate  
1,037g cream

Dissolve gelatin in water. Whisk yolks with sugar, then add milk. Heat, stirring, to 82.5°C to make an anglaise. Stir in gelatin. Pour over chopped chocolate, whisk well and blend. Cool to 30°C before adding the whipped cream.

### 5. MANGO PASSION FRUIT CREAM

7 g gelatin powder 200 bloom  
40 ml water  
198 g sugar  
241 g egg yolks  
305 g eggs  
823 g passion fruit puree  
303 g dairy butter  
800 g mango cubes  
4 spices powder in sufficient quantity

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COINTREAU

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# RÉMY COINTREAU

GASTRONOMIE

Dissolve gelatin in water. Cook the sugar, yolks, eggs and passion fruit puree in a bain-marie at 86°C. Add gelatin and blend. Cool to 38°C before adding the tempered butter. Blend the mixture and pour 480 g into a buchette mold (3 x 53 cm). Sprinkle with 200 g spiced mango cubes (130 g for buchettes). Freeze for later use.

## 6. WHITE SPRAY

350 g white chocolate  
150 g cocoa butter Mycryo®  
10 g titanium dioxide

## 7. PASSION FRUIT TOPPING

165 g water  
330 g passion fruit puree  
4 g citric acid  
165 g sugar (1)  
10 g pectin 806  
330 g sugar (2)

Heat water with passion fruit puree and citric acid to 50°C. Mix sugar (1) with pectin and add to hot gelatin. Boil for 1-2 minutes, add sugar (2) and cook to 58 Brix.

## 8. ASSEMBLY

Cut 18 x 53 cm strips of joconde sponge and line 8 x 53 cm log molds (9 x 53 cm for 4 x 53 cm small logs). Allow 750 g of white chocolate mousse per log (200 g per small log). Pour half the mousse into the mold. Press in the passion fruit cream and fill with the remaining mousse. Close with a 7 x 53 cm strip of sponge cake (3 x 53 cm for the small logs). Top with Cointreau® exotic punch. Freeze.

## 9. FINISHING

Spray with white spray.

Place the sponge on top, covered with green sugar and gold powder. Glue on white chocolate half-spheres and garnish with passion fruit topping.

