



RÉMY COINTREAU

GASTRONOMIE



SMALL LOG: FRESH TEMPTATION

THE CHEF

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Recipe for 1 frame 60 x 40 cm

1. LIME SPONGE ROLL

For 3 baking sheets 60 x 40 cm – 580 g/sheet	
480 g whole eggs	100 g sugar 2
190 g egg yolks	2 g cream of tartar
390 g sugar 1	300 g flour
300 g egg whites	10 g lime zests

Beat whole eggs, egg yolks, lime zest and 390 g of sugar together. In a bain marie, heat mixture to 45°C. With an electric mixer, whisk until completely cold. In a separate bowl whisk egg whites with remaining sugar (2). Fold ¼ egg whites into lime zest mixture. Add sifted our, then add rest of egg whites. Spread 580 g of sponge cake mixture onto each baking tray. Bake at 200 °C for 10 mn. Set aside.

2. COINTREAU® SYRUP

400 g 30 B syrup
130 g water
50 g Cointreau® 60%

Mix all the ingredients together.

3. JELLIFIED STRAWBERRY COULIS

870 g strawberry purée (Mara des bois)
11 g pectin NH
125 g caster sugar
105 g glucose
30 g inverted sugar

Mix sugar and pectin together. Heat strawberry purée with glucose and inverted sugar. Add sugar and pectin in hot strawberry purée. Bring to the boil then pour immediately in silicon mould or frame. Place in freezer immediately.

4. COINTREAU® AND CITRUS MOUSSELINE CREAM

2 000 g full cream milk	180 g Cointreau® 60%
400 g egg yolks	12 g lemon zests
500 g sugar	12 g lime zests
180 g custard powder (for pastry cream)	15 g orange zests
160 g butter	
750 g butter	

Boil milk with zests. Make a thick custard (pastry cream) then fold in 160 g butter. Pour onto a shallow tray and leave to cool down. In a mixer, emulsify cold custard with 750 g of soft butter and Cointreau®.

5. ASSEMBLY

Lay a sheet of lime sponge in a 60 x 40 cm large and 4,5 cm high frame. Pour Cointreau® syrup on top. Spread 550 g Cointreau® mousseline cream. Lay another lime sponge. Pour some syrup on top. Spread 300 g Cointreau® mousseline cream. Place frozen jellified strawberry (Mara des bois sauce) coulis on top. Spread 300 g Cointreau® mousseline cream. Lay the third and last sponge cake. Pour Cointreau® syrup again. Cover with 550 g Cointreau® mousseline cream. Freeze.

6. DECORATION FOR SMALL INDIVIDUAL CAKES

Cut cake into rectangles (10 x 3,5 cm). Use a piping bag with a neutral nozzle to decorate the cake. Make some small mousseline Cointreau® cream flames on half of the top of the cake. Next to the cream, place a dark chocolate plate (1,5 cm x 8 cm) and decorate with a fresh strawberry or raspberry.

7. DECORATION FOR SMALL LOGS

Cut sponge into bands (4 cm large). Cover top and sides of the cake with Cointreau® mousseline cream. Leave in the fridge for 1 hour. Cover again with Cointreau® mousseline cream and create some ridges with a cake decorating comb. Cut 7 cm long logs. Decorate with chocolate decoration, some green chocolate plates and a fresh strawberry or raspberry.

