



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® DELIGHT

THE CHEF

Original creation by
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Recipe for 24 pieces



1. MILK GIANDUJA, LIME AND COINTREAU® BISCUITS

190 g whole eggs
50 g egg yolks
60 g ground hazelnuts
95 g ground almonds
190 g caster sugar
7 g grated lime zest
20 g Cointreau® 60%
135 g plain flour
3 g baking powder
185 g chopped milk Gianduja
60 g chopped grilled hazelnuts
135 g clarified butter

Using a flat beater, beat the eggs, egg yolks, ground hazelnuts, ground almonds, caster sugar, lime zest and Cointreau®. Use a rubber spatula to fold the sieved flour and baking powder into the mixture. Blend in the milk Gianduja, chopped hazelnuts and, lastly, the clarified butter. Using a piping bag fitted with a 1 cm tip, pipe the mixture into the individual moulds on a Flexipan® 1054 tray (oval-shaped for making savarins or rum babas). Place a sheet of greaseproof paper and a metal grill over the filled moulds and bake in a convection oven at 180°C for 20 to 25 minutes or until the cakes are soft and fluffy.

2. COINTREAU® SYRUP

200 g 30° Baumé syrup
75 g water
25 g Cointreau® 60%

Mix the cold syrup with the water and the Cointreau®.

3. MORELLO CHERRY AND COINTREAU® COULIS

4 g NH pectin
35 g caster sugar
230 g morello cherry purée
35 g inverted sugar syrup
20 g Cointreau® 60%

Mix the NH pectin with the caster sugar. In a saucepan, warm the cherry purée and the inverted sugar. Whisk in the pectin and sugar mixture and bring it to the boil. Lastly, add the Cointreau® and set aside for finishing.

4. DECORATION

75 g drained Griottines® Cointreau®

Lightly glaze the Griottines® Cointreau® with the topping.

5. ASSEMBLY AND FINISHING

Remove the delights from their moulds while still warm, and brush them lightly with the Cointreau® syrup. Using a piston funnel, pipe the warm morello cherry and Cointreau® coulis into the cavities. Place 3 Griottines® Cointreau® per delight in the middle of the coulis and garnish with leaves made of dark chocolate and gold leaf.