



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® DUNES

THE CHEF

Original creation by
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Best Pastry Chef in the Netherlands 2012,
PR Pâtisserie, Katwijk aan Zee, Netherlands

Recipe for 6 individual parts



1. YOGHURT CRISPNESS

80 g feuilletine
270 g white chocolate
90 g cornflakes
50 g almond paste 100%
18 g yoghurt powder

Melt the white chocolate, then mix with the almond paste. Mix the feuilletine with the cornflakes and the yoghurt powder. Mix together and spread on a Rhodoid sheet, with a thickness of 2.5 mm. Cut 7.5 cm-diameter discs. Freeze.

2. DUCHESS SPONGE

257 g sugar
292 g fresh egg whites
165 g flour
17 g cream powder
230 g egg yolks

Whisk the egg whites with the sugar. Smooth the egg yolks and fold in the whisked whites. Add with a maryse the mixture flour-cream powder. Spread on a baking sheet, with a thickness of 4 mm. Cook at 220°C. Cut 5 cm-diameter discs and 12 x 7 cm triangles (according to the dimensions of the cones).

3. SEA-BUCKTHORN PUNCH

115 g sugar
115 g glucose
230 g water
80 g sea-buckthorn puree
60 g Cointreau® 60% vol.

In a saucepan, boil together sugar, water and glucose. Add the

puree and bring to a boil. Cool before adding Cointreau®.

4. SEA-BUCKTHORN COULIS

450 g sea-buckthorn puree
90 g apricot jam
75 g sugar
150 g sea-buckthorn berries
9 g gelatine powder
45 g water

Soak the gelatine powder in water. Bring the jam, sea-buckthorn puree, sugar and berries to a boil. Add the gelatine and mix together. Strain the coulis and cool for at least 24 hours. Smooth the coulis before assembly.

5. SWITZERLAND CREAM

192 g milk
65 g cream (35% fat)
38 g sugar (1)
35 g vanilla extract (Prova 200)
14 g sugar (2)
22 g cream powder
42 g egg yolks
770 g cream (35% fat)
10 g gelatine powder
50 g water
23 g Cointreau® 60% vol.

Soak the gelatine powder in water. In a saucepan, bring the milk, cream, sugar and vanilla to a boil. Whisk the yolks with the sugar (2) and cream powder. Pour the liquid over the yolks and bring to a boil. Off the heat, add the gelatine and Cointreau®, let the temperature go down to 30°C. Whip the cream until

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frothy and mix with a maryse. Set aside for the assembly.

6. ASSEMBLY

Use Rhodoïd cones and cover the interior with a Duchess sponge cut in the shape of triangle.

Fill three-quarters of Switzerland cream.

Continue to fill with the sea-buckthorn coulis into a spiral on the Switzerland cream.

Place a disc of Duchess sponge (5 cm diameter).

Coat the yoghurt crispness discs with some sea-buckthorn coulis, then place it on the sponge to close cones. Freeze.

Unmould the cones and spray it with the sea-buckthorn punch.

Cover the cones with Chantilly using a rotating plate.

Decorate with some sea-buckthorn berries and chocolate decor.

7. FINISHING

