



RÉMY COINTREAU

GASTRONOMIE



GIANDUJA & EXOTIC FRUIT ENTREMETS

THE CHEF

Original creation by
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Recipe for 3 entremets of 16 cm and 12 individual 7 cm small cakes

1. CHOCOLATE SPONGE

1 x 140 mm cake circles and 12 individual 50 mm Flexipan®

165 g fresh egg yolks
100 g sugar
245 g aged egg whites
1,25 g Fleur de sel (sea salt)
5 g egg white powder
135 g sugar
Red food colouring as needed
170 g sifted cake flour
45 g sifted cacao powder 20-22% fat
Total weight: 866,25 g

Whip the egg yolks with the sugar to ribbon stage. Whisk the egg whites with the Fleur de sel, egg white powder, sugar and colour. Fold half of the egg whites in the egg yolks and then fold in the sifted flour and cocoa powder. Finally fold in the remaining egg whites. Bake in a 180°C oven, vent closed for 10 minutes and vent open for the last 3 minutes. Cool on rack lined up with paper towel and wrap when cool.

2. CARAMEL ORANGE AND SPICE SOAKING SYRUP

Caramel orange and spice juice:

300 g sugar
300 g hot water
500 g freshly squeezed organic orange juice
3 cardamom seeds
3 cinnamon sticks
3 star anis
3 Mexican vanilla beans

800 g caramel orange and spice juice
12 g gelatin sheets 160 Blooms
60 g cold water
25 g Cointreau® 60%
Total weight: 897 g

Caramelize the sugar and stop the cooking with the hot water. Add the orange juice, spices and cook to 40% Brix. Add the bloomed gelatin, cool to 30°C and add the Cointreau®, cover

and let mature overnight. Next day warm the syrup, strain and soak the room temperature sponges when the syrup is at 30°C. Drain on racks and refrigerate till cold and set.

3. ORANGE YUZU COINTREAU® MARMALADE

1000 g water
10 g salt
250 g orange
185 g sugar
10 g Cointreau® 60%
15 g yuzu purée
Total weight: 1 470 g

Clean the orange under fresh water. Bring the salt and water to the boil add the whole orange and boil for 5 minutes. Cube the orange and process through the Robot Coupe with the sugar. Boil the orange/sugar mixture for 2 minutes. When cold, add the Cointreau® and yuzu purée. Keep refrigerated till needed.

4. MANDARIN CRÉMEUX

3 x 140 mm Flexipan® and 12 individual 50 mm Flexipan®

325 g mandarin purée
75 g calamansi purée
45 g cream 35% fat
95 g sugar
150 g fresh egg yolks
7 g gelatin sheets 160 Blooms
35 g mandarin purée for gelatin
95 g unsalted butter 82% fat
25 g Cointreau® 60%
Total weight: 852 g

Bring the purées and cream to a simmer. Mix the egg yolks and sugar together and temper with some of the purées. Cook everything to 84°C and add the bloomed gelatin. Let cool to 34°C, add the soft butter and Cointreau®, hand blend and pour into molds.

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THE BOTANIST



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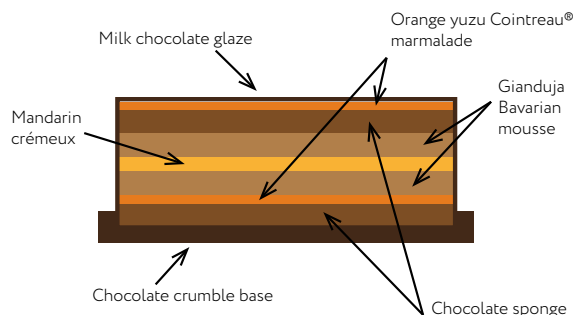
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GASTRONOMIE

5. GIANDUJA BAVARIAN MOUSSE

220 g whole milk 3.6% fat
220 g cream 35% fat
90 g fresh egg yolks
10 g gelatin sheets 160 Blooms
50 g cold water for gelatin
260 g hazelnut Gianduja
735 g whipped cream 35% fat
Total weight: 1 585 g

Bring the milk, cream and egg yolks to a nappe consistency. Add the bloomed gelatin, pour over the finely chopped Gianduja and hand blend. Let it cool to 30°C and fold in the whipped cream.



6. MILK CHOCOLATE GLAZE

375 g whole milk 3.6% fat
150 g glucose D.E. 36-39
10 drops orange food colouring
12 g gelatin sheets 160 Blooms
60 g cold water for gelatin
450 g 38% milk chocolate couverture
450 g dark chocolate pâte à glacer
Total weight: 1 497 g

Bring the milk, glucose and colour to a boil. Add the bloomed gelatin and pour over the partially melted chocolates. Hand blend and keep refrigerated until needed. Use at 26°C.

7. CHOCOLATE CRUMBLE BASE

3 x 180 mm cake circles and 12 individual 80 mm cake circles
225 g cold unsalted butter 82% fat
225 g turbinado sugar
225 g pastry flour
175 g hazelnut powder
150 g 64% dark chocolate couverture
4 g Fleur de sel (sea salt)
30 g cocoa nibs
Total weight: 1 034 g

Cut the butter into small pieces and keep cold. Mix all the ingredients together until crumble like texture. Bake at 160°C. Once baked and cool, add the melted chocolate, Fleur de sel, and lastly the cocoa nibs. Shape in moulds.

8. ASSEMBLY AND FINISHING

Place the 16 cm cake rings on a flat tray with a guitar sheet. Place acetate strips inside the cake rings. Spread a thin layer of the orange yuzu Cointreau® marmalade on the soaked chocolate sponge layers. Pipe a centimeter of Gianduja Bavarian mousse inside the cake rings. Top with the frozen mandarin crèmeux and pipe and cover with the Gianduja Bavarian mousse. Finally, top with the soaked chocolate sponge and marmalade layer. Place in the blast freezer. Unmould and glaze the entremets with the milk chocolate glaze when needed and place on top of the chocolate crumble base.

GIANDUJA & EXOTIC FRUIT INDIVIDUAL DOMES

12 of each of the following for the 7 cm individual domes

Assembly and finishing

Place the 7 cm Flexipan® domes on a flat tray. Spread a thin layer of the orange yuzu Cointreau® marmalade on the soaked chocolate sponge layers. Pipe a centimeter of Gianduja Bavarian mousse inside the Flexipan®. Top with the individual frozen 50 mm mandarin crèmeux and pipe and cover with the Gianduja Bavarian mousse. Finally, top with the soaked chocolate sponge and marmalade layer.

Place in the blast freezer. Unmould and glaze the domes with the milk chocolate glaze when needed and place on top of the 80 mm chocolate crumble base.

