



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CHOCO EXOTIC



THE CHEF

Original creation by
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Chef pâtissier chocolatier



Recipe for 4 logs

1. ALMOND DACQUOISE

668 g egg whites
264 g sugar
600 g almond powder
668 g icing sugar

Whisk the egg whites with the sugar. Mix the almond powder and icing sugar together and gently fold in the whipped egg whites with a spatula. Fill a pastry bag fitted with a 12 mm tip. Arrange in strips on a silicone mat and sprinkle with icing sugar. Bake at 180°C for 20 minutes.

2. VANILLA FLAN

20 g gelatin powder
100 ml water
224 g egg yolks
164 g sugar
920 ml cream 35%
2 vanilla pods
30 g Cointreau® 60%

Dissolve gelatin in water. Whisk the egg yolks with the sugar, then add the cream and crushed vanilla pods. Place on the heat and heat as for a custard. Melt the gelatine mass, then stir in the Cointreau®. Pour the vanilla flan into a small log mould and cover with strips of baked almond dacquoise. Freeze for later use.

3. PRALIN FEUILLETINE

1.000 g Pralin Feuilletine
104 g cocoa butter
172 g milk chocolate

Mix the pralin feuilletine with the melted cocoa butter and milk chocolate. Roll out this mixture to 2 mm between 2 baking papers and leave to harden. Cut into rectangles the size of log mould.

4. KALAMANSI -MILK CHOCOLATE MOUSSE

26 g gelatin powder
133 ml water
380 ml kalamansi puree
380 ml mango puree
1,240 g milk chocolate
1,440 l Duo cream

Dissolve gelatin in water. Heat fruit purees to 45°C, add gelatin and melt. Pour over milk chocolate and smooth with mixer. Finally, using a spatula, fold in the whipped cream.

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5. PRALIN GLAZE

46 g gelatin powder
233 ml water (1)
600 ml cream (35% fat)
500 ml whole milk
440 ml water (2)
500 g hazelnut praline
1,4 kg milk chocolate
1,8 kg neutral mirror

Dissolve gelatin in water (1). Bring cream, milk and water (2) to the boil. Pour over hazelnut praline and milk chocolate. Add the neutral mirror and gelatin mass. Blend together.

6. ASSEMBLY

Half-fill the log mould with kalamansi-milk chocolate mousse. Place the vanilla flan with the almond dacquoise facing downwards. Then cover with kalamansi-milk chocolate mousse before placing a rectangle of pralin feuilletine.

7. FINISHING

Orange discs

Crystallize orange cocoa butter.

Using a spray gun, apply a thin layer of orange colorant to a PVC foil.

When the layer is half-hardened, spread a small layer (1.5 mm) of crystallized white chocolate over it.

When the white chocolate is almost hardened, use smooth cookie cutters to shape discs of different diameters.

Place the whole foil between 2 sheets, turn over and leave to crystallize overnight in the fridge at 15°C.

Glue a milk chocolate Christmas tree to the larger discs. Decorate with gold glitter.

