



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CARROT CAKE



THE CHEF

Original creation by Emmanuel RYON
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World Pastry Champion,
'Une glace à Paris', France



Recipe for 4 cakes, ø 16 cm and 6 cm high

1. CARROT SPONGE

Recipe for 2 frames 60 x 40 cm

360 g egg whites
200 g caster sugar (2)
240 g egg yolks
400 g caster sugar (1)
500 g grated carrots
250 g almond powder
250 g hazelnut powder
10 g cinnamon powder
10 g ginger powder
2 zested lemons
120 g flour
6 g cream of tartar
10 g baking powder
Total weight: 2 356 g

Place the egg whites, caster sugar (2) and cream of tartar in the freezer for 10 minutes.

Beat the egg whites with the caster sugar (2) in a mixer fitted with the whisk attachment.

Heat the egg yolk and caster sugar mixture (1) in a bain-marie. Using a mixer fitted with a whisk attachment, beat the mixture until stiff.

Add grated carrots, almond powder, hazelnut powder, spices and lemon zest.

Add some of the egg whites beaten with the caster sugar. Gently fold in the sifted flour, cream of tartar and baking powder.

Add remaining whipped egg whites.

Pour 1100 g into a 60 x 40 cm Flexipan frame.

Bake for 10 minutes at 170°C.

2. COINTREAU® PUNCH

320 g water
40 g caster sugar
40 g Cointreau® 60%
Total weight: 400 g

Bring the water and caster sugar to the boil in a saucepan. Allow to cool before adding the Cointreau®.

3. PHILADELPHIA CREAM

160 g whipping cream (1)
400 g whipping cream (2)
8 g vanilla pods
960 g Philadelphia
150 g icing sugar
30 g Cointreau® 60%
Total weight: 1 708 g

In a saucepan, bring the cream (1) and scraped vanilla pods to the boil. Leave to infuse for 1 hour.

Add the whipping cream (2) and Cointreau®.

Whip like a whipped cream.

Beat the Philadelphia and sifted icing sugar in a mixer fitted with the paddle attachment until smooth and creamy.

Gently fold in the vanilla whipped cream. Set aside to cool.

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4. CINNAMON CRUMBLE

160 g flour
160 g butter
160 g icing sugar
4 g salt
8 g cinnamon powder
Total weight: 492 g

Using a mixer fitted with the leaf, mix all the ingredients.
Sieve the crumble.
Set aside in the freezer.
Bake in a fan-assisted oven at 160°C for 12 minutes.

5. CARROT JELLY

600 g carrot juice
40 g glucose
1 g orange zest
100 g orange juice
6 g agar agar
Total weight: 747 g

Bring all ingredients to the boil in a saucepan.
Pour into 14 cm diameter Flexipan frames (150 g).
Cool. Set aside in the freezer.

6. ASSEMBLY

Cut out 3 ø 14 cm carrot sponge bases.
Soak in Cointreau® punch.
Cut out 1 unpunched ø 16 cm base.

Place the unpunched 16-cm sponge base in a 6-cm-high, 16-cm-Ø circle.

Using a plain 8 mm tip, poach the Philadelphia (110 g).
Place a 14 cm carrot sponge base.

Using a plain 8 mm tip, poach the Philadelphia (110 g).
Place the 2nd 14 cm carrot sponge base.

Using a plain 8 mm tip, poach the Philadelphia (110 g).
Place the 3rd 14 cm carrot sponge base.

Smooth with Philadelphia cream.

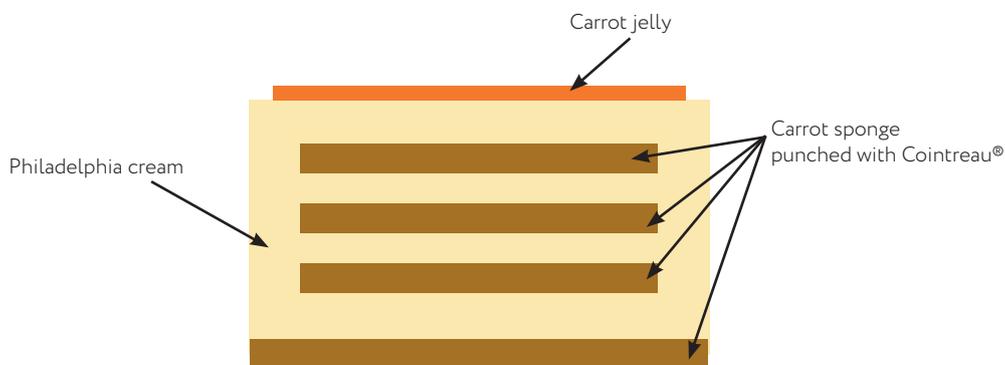
Place in the freezer.

7. FINISHING

Cover the entremets with neutral icing, then the carrot jelly puck.
Decorate the edge of the dessert with the crumble.

Place the carrot jelly on top.

Decorate with half a dried vanilla pod, a piece of cinnamon stick, a star anise, a thin slice of carrot and a few gold leaves.



COINTREAU

ST-RÉMY
ESTABLISHED IN 1765

MOUNT GAY
Barbados Rum EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

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