



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

LAUREN

THE CHEF

Original creation by
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Pastry Chef,
Antwerp, Belgium

Recipe for 12 people,
or 2 entremets with a diameter of 18 cm

COMPOSITION :

- Cointreau® passion fruit cream
- Mousse with milk chocolate, caramel and Fleur de sel
- Almond sponge
- Praline crispy
- Orange glaze

1. COINTREAU® PASSION FRUIT CREAM

- 100 g Les vergers Boiron passion fruit puree
- 40 g egg
- 30 g egg yolk
- 30 g sugar
- 9 g gelatin mass
- 40 g Professional Candia incorporation butter 82%
- 3 g Cointreau® 60%

Heat passion fruit puree with egg, egg yolk and sugar to 83°C. Add gelatin mass. Mix and let cool to 38°C before adding Cointreau®. Incorporate butter (at room temperature) and mix with a hand blender. Spread in 14-cm diameter round moulds and freeze.

2. MOUSSE WITH MILK CHOCOLATE, CARAMEL AND FLEUR DE SEL

- 75 g cream (40% fat) (1)
- 20 g sugar
- 15 g egg yolk
- 75 g Callebaut milk chocolate 823 34%
- 25 g Callebaut chocolate 811 55%
- 2 g Fleur de sel
- 125 g cream (40% fat) (2)



Boil cream (1). Caramelize the sugar, add it to the cream and reduce. Then incorporate the egg yolk and reheat to 83°C. Add the Fleur de sel before pouring onto the chocolate. With a hand blender, emulsify until you have a smooth texture. Let cool to 38°C. Incorporate the lightly whipped cream (2) in this preparation. Spread in 18-cm diameter round moulds. Insert the passion fruit cream, then close with the almond sponge.

3. ALMOND SPONGE

- 140 g almond powder
- 140 g sugar (1)
- 140 g eggs
- 43 g egg yolk
- 174 g egg whites
- 107 g sugar (2)
- 107 g flour

Mix together almond powder with sugar (1), eggs and egg yolk until you have a foamy mixture. Beat the egg whites with sugar (2). Incorporate the previous mixture, before adding the sifted flour. Spread over a baking sheet (830 g) and bake for 7 minutes to 210°C. Cut in 5-cm diameter circles.

4. PRALINE CRISPY

- 350 g Callebaut Pra-Clas hazelnut praline
- 150 g Callebaut milk chocolate 823 34%
- 300 g Barry Feuilletine

Melt the milk chocolate and mix with the praline. Add the Feuilletine and spread between two baking circles.

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COINTREAU



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5. ORANGE GLAZE

300 g sugar
300 g glucose
150 g water
200 g sweetened condensed milk
140 g gelatin mass
300 g Callebaut milk chocolate 823 34%
Orange food coloring

Bring the water, sugar and glucose to a boil. Add gelatin mass, sweetened condensed milk and lastly milk chocolate. Incorporate gently orange coloring by using a hand blender. Store in the fridge for a minimum of 24 hours. Use to 35°C.

6. ASSEMBLY

