

**COINTREAU**



## MIRROR OF LOIRE or CHARENTAIS MIRROR



THE CHEF

Original creation by  
Jean-Michel PERRUCHON,  
Meilleur Ouvrier de France Pâtissier  
Ecole Bellouet Conseil,  
Paris, France



Recipe for 15 individual "on the go cakes" (10 cm in diameter)

### 1. FINANCIER

250 g butter  
300 g caster sugar  
5 g salt  
200 g almond powder  
300 g whole eggs  
80 g flour  
70 g **Cointreau®** concentrated 60%  
Total weight: 1205 g

In a beater with a paddle, cream the butter then add the caster sugar, the salt and the almond powder. Add the eggs little by little then beat the mixture for around 15 minutes, until creamy. Pour the mix into a stainless steel bowl and mix the sieved flour and the **Cointreau®** with a spatula. Put into circular aluminium molds (10 cm in diameter and 2 cm high) and cook in a ventilated oven at 170°C (190°C in a convection oven) for around 20 minutes. Remove from the molds when well cooled and set aside ready for the finishing touches.

### 2. COINTREAU® SOAKING SYRUP

250 g of syrup (30° Bx)  
100 g **Cointreau®** 60%  
Total weight: 350 g

Mix together.

### 3. ICING

20 g **Cointreau®** 60%  
20 g water  
180 g icing sugar  
Total weight: 220 g

Mix together and gently heat.

### 4. FINISHING TOUCHES

Top the well cooled mirrors with a layer of hot apricot glaze, then a layer of icing. Decorate with candied orange rinds.

### 5. «CHARENTEAISE» VARIATION

Replace the **Cointreau®** in all the above recipes with **Rémy Martin®** cognac and for a different finish, decorate the Miroirs with dried fruits.

