



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® MONT BLANC



THE CHEF

Original creation by  
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Recipe for 10 pieces

### 1. FRENCH MERINGUE

83 g egg white  
83 g sugar  
83 g icing sugar  
Total weight: 249 g

Use egg white at room temperature and beat them with sugar little by little. Add delicatly icing sugar (already sifted). Bake in the oven at 65°C until it's dry. Store in a dry box.

### 2. CHESTNUT SOFT SPONGE

123 g chestnut paste  
46 g chestnut puree  
77 g egg  
31 g grapeseeds oil  
11 g cornstarch  
46 g egg white  
15 g sugar  
11 g butter  
Total weight: 360 g

In the Robocoupe, blend chestnut paste, chestnut puree, egg, grapeseeds oil and cornstarch. Beat egg white and sugar to a soft peak. Pour the first mix over the beaten egg white. Finish by the warm butter (70°C). Bake at 170°C for 7 minutes + 7 minutes and check.

### 3. MANDARIN COINTREAU® MARMALADE

138 g fresh mandarins  
25 g sugar (1)  
20 g mandarin puree  
17 g lime puree  
10 g sugar (2)  
2 g NH pectin  
1 g gelatin 200 blooms  
5 g Cointreau® 60%  
Total weight: 218 g

Use a fork to pick the mandarins and place with some cold water in a big saucepan. Start to heat it and bring to boil. Strain the water and start a second time with cold water. Renew this operation total 3 times. For the 4<sup>th</sup> time, cook the mandarins in the water until it becomes soft. Strain the mandarins and cool it down.

Cut the mandarins in two parts to take out the seeds and the white part in the middle. Chop the mandarins and arrange in a saucepan with the sugar (1), mandarin puree and lime puree. Cook them all together until the marmalade is soft and little bit reduced. Use the big hand blender to mix the marmalade. Combine together the sugar (2), NH pectin and gelatin, add to the marmalade and boil during 30 seconds. Cool it down at 40°C, add the Cointreau®, blend it and pour in a container. Store in the fridge

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## 4. COINTREAU® YUZU WHIPPED GANACHE

125 g cream (1)  
2.5 g gelatin 200 blooms  
100 g white chocolate 33%  
185 g cream (2)  
75 g yuzu puree 100%  
25 g Cointreau® 60%  
Total weight: 512,5 g

Heat cream (1) at 60°C, then add the gelatin. Pour over the chocolate and emulsion with the hand blender. At the same time, add cream (2), then the yuzu puree (at room temperature), Cointreau® and blend it again. Cool it down overnight before to use it.

## 5. CHESTNUT VERMICELLE CREAM

233 g chestnut puree (Can)  
233 g chestnut paste (Can)  
156 g chestnut cream (Can)  
62 g butter  
16 g Cointreau® 60%  
Total weight: 700 g

With the paddle, mix together the chestnut puree, chestnut paste, chestnut cream. Add the softened butter and Cointreau®, and beat it. Sift with a sifter.

## 6. MILK CHOCOLATE COATING MONT BLANC

240 g milk chocolate 45%  
60 g cocoa butter  
Total weight: 300 g

Blend all together and temperate at 30°C.

## 7. ASSEMBLY

25 g meringue + milk chocolate coating  
- 7 cm diameter, Silpat® baking sheet  
1 000 g soft chestnut sponge  
- tray 60 x 40 cm, then cut at 6 cm diameter  
15 g mandarin Cointreau® marmalade  
- 4 cm diameter, silicone mold dome  
45 g Cointreau® yuzu whipped ganache  
- 6 cm diameter, silicone mold dome  
40/50 g chestnut vermicelle cream  
- piping nozzle «Mont Blanc»  
Candied chestnut (in heavy syrup)  
Candied orange

Step 1: Prepare the meringue and pipe on a Silpat® baking sheet, let it dry.

Step 2: Cook the marmalade and pour into 4 cm silicone molds. Freeze them.

Step 3: Prepare the sponge, bake it, cool down and cut some 6 cm diameter disks.

Step 4: Whip the whipped ganache and pipe half way into the silicone. Press down the marmalade insert and finish by the rest of the whipped ganache, then stock the sponge on the top.

Step 5: Unmold the base and stick them together on the coated meringue.

Step 6: Pipe the chestnut vermicelle cream on the dome shape.

Step 7: Decorate with candied chestnut and candied orange pieces.

