



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MY VALENTINE

THE CHEF

Original creation by
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Recipe for 5 pieces

1. SHORTCRUST DOUGH

120 g Debic cake butter
75 g icing sugar
25 g almond powder
2 g vanilla powder
45 g eggs
Pinch of salt
240 g flour

Cream the butter and mix with the icing sugar, almond powder, salt and vanilla powder. Add the flour and eggs alternately. Let the dough rest in the cold long enough. Roll out and form 11 cm baking rings. Bake at 170°C for 15 to 20 minutes.

2. OLIVE ORANGE SPONGE

11 g orange zest
95 g sugar
60 g eggs
65 g flour
1,3 g baking powder
26 g olive oil
42 g Debic cream (35% fat)

Beat eggs with zest and sugar until frothy. Stir in flour and baking powder. Then add the oil and finally the liquid cream. Spread the dough on a baking sheet, about 1 cm thick. Bake for 20 minutes at 170°C. Let cool and cut into 9 cm diameter circles.

3. RASPBERRY JAM WITH COINTREAU®

110 g raspberry pieces
110 g raspberry puree
91 g sugar
5 g NH pectin
11 g lemon juice
10% Cointreau® 60%

Bring the raspberry pieces and puree to 60°C. Mix the pectin with the sugar, sprinkle over the puree and bring to a boil, stirring constantly. Add the lemon juice and let cool. Stir before adding 10% Cointreau®.

4. ORANGE JAM

50 g oranges
50 g sugar
1,5 g NH pectin

Place the oranges in the water and bring to a boil over low heat, until tender. Cut into pieces and remove the seeds. Then mix finely and bring to a boil with the sugar-pectin mixture.

5. ORANGE CREAMY

50 g orange juice
5 g powdered milk
6 g sugar
5 g dextrose
4 g cornstarch
3,6 g eggs
3,6 g egg yolks
1 g Debic brioche butter

Bring the orange juice to a boil with the powdered milk, sugar and dextrose. Mix the cornstarch in a little juice, then stir in the eggs and egg yolks. Mix everything and cook as if it were pastry cream. Add the butter. Stir and set aside.

6. ORANGE CREAM

67 g orange creamy
35 g orange jam
1,5 g gelatin powder
7,5 g water
100 g cream (35% fat)

Melt the gelatin powder in the water. Mix the orange creamy with the orange jam and add the gelatin mass. Stir in lightly whipped cream. Garnish with 1.5 cm and 2.5 cm spherical Silpat® balls. Freeze. Unmould and spray with neutral jelly.

7. RED FRUITS SYRUP

49 g water
74 g sugar
14 g red fruits tea

Boil the water and sugar. Add tea and let infuse for 20 minutes.



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8. BASIS PUREE

73 g red fruits syrup
40 g raspberry puree
5 g raspberry concentrate

Mix the red fruits syrup with the puree and concentrate.

9. MOUSSE WITH RED FRUITS AND RASPBERRIES

118 g pulp
3,5 g gelatin powder
17 g water
177 g Debic Stand & Overrun

Melt the gelatin powder in the water. Bring the puree to 30°C and stir in the gelatin mass. Add whipped cream and immediately garnish with 1.5 cm and 2.5 cm spherical Silpat® balls. Freeze. Unmould and spray with red jelly.

10. RED JELLY TO SPRAY

100 g raspberry puree
100 g sugar
3 g NH pectin
3 g neutral jelly

Mix the sugar with the pectin. Prepare a classic jam with the puree and sucre-pectin mixture. Add the neutral jelly to this preparation.

11. RED SPONGE (5 SERVINGS)

180 g almond powder 50%
140 g egg whites
90 g egg yolks
22,5 g flour
0,7 g red dye

Mix the ingredients and mix gently in a blender. Strain through a sieve and keep in a siphon. Add four gas cartridges and let stand overnight in the refrigerator. Divide the mixture in cardboard cups and microwave for 45 seconds at 750 Watt.

12. ASSEMBLY AND FINISHING

Spread a layer of orange jam on the bottom of the shortbread dough.

Place the orange olive sponge on top and garnish with Cointreau® raspberry jam to the edge. Garnish with:

- raspberry mousse balls, previously sprayed with red jelly,
- fresh raspberries,
- balls of orange cream,
- pieces of red genoise,
- red chocolate hearts.

COINTREAU

ST-RÉMY
DISTILLATION FRAISSE GASTRO 1765

MOUNT GAY
Barbados Rum 1703

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